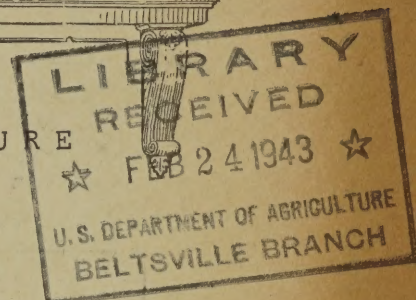


BIBLIOGRAPHY OF AGRICULTURE

SECTION F FOOD PROCESSING AND DISTRIBUTION



1. 2

January 1943
Volume I Not Published

No. 1

The Bibliography of Agriculture is issued monthly in six sections.

Section A, Agricultural Economics and Rural Sociology. Supersedes Agricultural Economics Literature.

Section B, Agricultural Engineering. Supersedes Current Literature in Agricultural Engineering.

Section C, Entomology. Supersedes Entomology Current Literature.

Section D, Plant Science. Supersedes Plant Science Literature.

Section E, Forestry. Continues Forestry Current Literature, which ceased publication with v. 7, no. 2, Mar.-Apr. 1940.

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Section F covers the literature on processing and distribution of foods. Those subjects will no longer be included in other sections of the Bibliography of Agriculture. Copies of Section F will be sent only on request.

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BIBLIOGRAPHY OF AGRICULTURE

SECTION F
FOOD PROCESSING AND DISTRIBUTION*

Vol. 2

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No. 1

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- BRESSMAN, EARL N. New food processes to benefit the Americas.
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- DUNCAN, A. O. Food processing: A guide to selecting, producing, pre-
serving, and storing the family food supply. 544 pp. Atlanta, Ga.
Turner E. Smith & co., 1942. 389.1 D91
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- EASTER, E. C. Electricity's part in helping solve the farm labor
shortage in production, processing and preservation of farm pro-
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- GHOSE, T. P., and KRISHNA, SHRI. Tamarind seed. A valuable source
of commercial pectin. Indian Chem. Soc. Jour. Indus. and News
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from the kernel of the tamarind seed which contains 58.5 percent
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- HENDRICKSON, ROY F. Food processing industry's job in the days
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- WEST INDIA COMMITTEE. Farming progress in Bermuda. West India Com.
Cir. 57(1140): 209. Dec. 1942. 8 W524
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Includes discussion of labor, milk pasteurization, and marketing
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CANNING AND CANNED FOODS

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(control) order, 1942, Dated 24th October, 1942. (S.R. & O., 1942,
no. 2186) Broomhall's Corn Trade News 52(44): 446-447. Nov. 4,
1942. 286.81 B79
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- JONES, OSMAN, and JONES, T. W. Canning practice and control. 311 pp.
London, Chapman & Hall ltd., 1941. 389.3 J72

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STEWART, STELLA, and EDWARDS, J. DONALD. Canned foods; withdrawal of the government from the market, 1918-1920. U. S. Bur. Labor Statis. [Hist. Studies of Wartime Prob.] 51, 39 pp., processed. [Washington, D. C.] 1942. Citations. 158.6 H62

Discusses policies governing withdrawal from the canned foods market and the effect of the withdrawal on the industry.

U. S. DEPT. OF LABOR. WAGE AND HOUR DIVISION. Report on the application of the minimum wage provisions of the Fair labor standards Act to the tomato canning industry. 27 pp., processed. [Washington] Aug. 1942. 158.1 R294

CONSUMPTION

DESCARTES, S. L., and PACHECO, S. DÍAZ. El consumo de alimentos en la ciudad de San Juan, 1937: Consumo per persona; consumo y posición económica; fuentes de abastecimiento de frutos menores. Puerto Rico. Agr. Expt. Sta. Mimeogr. Rpt. 12, 21 pp., processed. Rio Piedras, Jan. 1938. 100 P83M

DOHERTY, RICHARD P. Trends in retail trade and consumer buying habits in the metropolitan Boston retail area. 17 pp., tables, charts. Boston, Mass., Boston university, College of business administration, Bureau of business research, 1941. 280.32 D68

Distribution of retail food sales by regions in the area is discussed briefly on p. 12.

SCHULZ, T. Changes in the retail trade of groceries from September 1940 to December 1941. Oxford. Univ. Inst. Statis. Bul. 4(3): 57-66. Feb. 21, 1942. 280.9 OX2B

Analyses consumption. Tables give weekly sales per customer by separate foods, food rations, Ministry of Labour food prices, and indices of prices and sales.

DEHYDRATION

DEHYDRATION committee adds two new members and organizes specialists. Canner 96(2): 12, 23. Dec. 12, 1942. 286.83 C16

Committee responsible for the requirements of dehydrated soups, milk, eggs and meats, as well as fruits and vegetables. Gives committee members and organization.

FOOD dehydration and air conditioning. Heating and Ventilating 39 (12): 35-50. Dec. 1942. 291.8 H35

Discusses dehydrated food, dehydration today, methods of drying, types of dryers, dryer design, packaging.

HARPER, L. K. Dry future; dehydrated foods have demonstrated that they have a permanent place among American processed products.

West. Canner and Packer 34(13): 37-38. Dec. 1942. 286.83 W522

On the future of the dehydrated food industries.

HENDRICKSON, ROY F. Progress of food dehydration, [radio] broadcast... Aug. 3, 1942. 2 pp., processed. [Washington] U. S. Agricultural marketing administration, 1942. 1.944 A2H38

MILLER, IVAN C. Debulking. Printers' Ink 201(11): 15-17. Dec. 11, 1942. 238.8 P932

Notes advantages and economic significance of dehydrating and debulking or compressing foods.

MORRELL, E. Commercial dehydration of food. Acco Press 20(11):

9-12. Nov. 1942. 6 Ac2

A general article mentioning methods, problems, and advantages.

DIET AND FOOD HABITS

AUSTRALIA. NATIONAL HEALTH AND MEDICAL RESEARCH COUNCIL. NUTRITION COMMITTEE. Diet and nutrition for the Australian people. Ed. by F. W. Clements. 99 pp. [Sydney] Angus and Robertson, Ltd., in conjunction with Commonwealth dept. of health, 1941. 389.1 Au72

Appendices I and II are: The influence of size of family on the consumption of foodstuffs (with graphs), and the economics of food prices in Australia, by S. M. Wadham.

BOUDREAU, FRANK G. Health, nutrition, and living standards. U. S. Bur. Agr. Econ. Land Policy Rev. 5(8): 11-13. Winter 1942. 1 Ec7La

CANADIAN nutrition program. Canad. Dairy and Ice Cream Jour. 21(12): 28, 31. Dec. 1942. 44.8 Cl62

"Government-sponsored plan to be launched January 2, 1943, is based on Official Food Rules giving top ranking to milk and cheese."

CLARK, VELMA R. The nutrition program. Jour. Business, Univ. Iowa 23(1): 5-6. Nov. 1942.

Discussion of the duties and goals of the Nutrition Division of the Office of Defense Health and Welfare Services, Federal Security Agency.

KUSCHKE, BLANCHE M. Rhode Island food habits. R. I. Agr. Expt. Sta. Misc. Pub. 13, 12 pp., processed. [Kingston] Dec. 1942. 100 R34M

INSTITUTO INDIGENISTA AMERICANO. Estados Unidos: El proyecto de la nutrición. United States: Nutrition project. Inst. Indig. Interamer. Bol. Indig. 2(4): 15-16. Dec. 1942. 446.9 In8B

"From July 13 to August 8, a nutrition project was carried out at the Albuquerque Indian School Hospital, New Mexico, in an attempt to devise a means of attacking problems of malnutrition."

MOSER, ADA M. Food habits of South Carolina farm families. S. C. Agr. Expt. Sta. Bul. 343, 38 pp. Clemson, Nov. 1942. 100 So8

OUR DIET for 1943: effect of food shortages. Less meat and vegetables, more cereals ahead for average person. Rise in living standards of lower-income groups expected with rationing. U. S. News 14(2): 13-14. Jan. 8, 1943. 280.8 Un33A

Facts about our food supply are contained in this article which provides a checklist of just what the consumer can expect to get in the way of meats, dairy products, vegetables and cereals.

RAMOS ESPINOSA, ALFREDO. La alimentación en el campo y los niños. Inst. Indig. Interamer. Amer. Indig. 2(4): 7-10. Oct. 1942. 446.9 In8A

Describes and analyzes the poor diet of the children in Mexico's rural areas.

SCHULZ, T. A 'human needs' diet in war time. Oxford. Univ. Inst. Statis. Bul. 3(17): 393-398. Dec. 13, 1941; 4(7): 148-150. May 16, 1942. 280.9 Ox2B

VOGEL, HAROLD A. Production, yes, but consumption too. U. S. Bur. Agr. Econ. Land Policy Rev. 5(8): 7-10. Winter 1942. 1 Ec7La

Calls for an "international program for better nutrition on the consumption front" to match world food production.

WANTED: a nutrition policy. Brit. Med. Jour., no. 4273, pp. 640-641. Nov. 28, 1942. 448.8 B77

"The point we wish to emphasize is that the effect of wartime dietary on the health of the people can be judged only by a comparison of the present-day nutritional condition with that before the war. What emerges from a study of the few investigations in which such a comparison has been made certainly leaves no cause for complacency."

PACKAGING

BONNELL, C. M., ed. Bonnell's manual on packaging and shipping.

566 pp., illus. New York, Bonnell pub., inc., 1941. 280.3 B643

Reference book containing both technical and practical information on packaging, packing, loading, handling and shipping. A Purchasing section, listing suppliers of materials and services that are discussed in the text, is given at the back of the book.

BROWNE, CHRISTOPHER W. Paper has some new packaging jobs. Paper Mill News 66(1): 12-14. Jan. 2, 1943. 302.8 P195

Presented at the Wartime Packaging Session held during the Fall Meeting of the Technical Association of the Paper and Pulp Industry at Boston, Mass.

Lists scarce or out of use packaging materials, and shows what tests paper must meet as the substitute material.

CAMPBELL, RONALD. Packaging in wartime. Canad. Business 15(12): 24-28, 30-31, 120-121. Dec. 1942. 287 C162

"Today's packages are wartime models. Fibre cans, cheese wrappers of waxed 'cellophane', lipstick cases made of wood, a new wrapping for cigarettes, are everyday examples of the industry's resourcefulness in tackling its wartime problems. Ingenuity and careful research are making up for raw materials needed on the firing line or put out of reach temporarily by the enemy's guns."

CASS, THOS. F., JR. These food plants converted to do special war job. Food Indus. 14(12): 43-46. Dec. 1942. 389.8 F737

Inside story of how cereal, confectionery, dairy and sugar-grinding plants converted packaging lines to supply critical demand for millions of 5-oz. cartons of dried eggs.

MEAL, W. G. The package situation. N. Y. Packer 39(3): 6. Dec. 26, 1942. 286.8 N483

"A shortage of wooden boxes, crates, and baskets for the movement of the total production of fresh fruits and vegetables," is indicated. "Packaging problems of the vegetable grower are chiefly: 1. Making maximum use of available wooden containers by supplementing new containers with reused ones wherever possible. 2. Taking the best possible care of field containers and returnables, and where possible insist on the return of the original market containers. 3. Using substitutes for wooden containers such as fiber board and paper boxes and sacks."

[PACKAGING INSTITUTE, INC.] Packages: Wartime packaging problems discussed at New York meet. West. Canner and Packer 34(13): 8. Dec. 1942. 286.83 W522

Gives officers and directors of Institute.

PACKAGING problems. Saskatchewan Farmer 34(1): 14. Jan. 2, 1943. 7 Sa74

On packaging materials and problems.

PRELIMINARY lend-lease estimates tip off coming wooden box needs.

Wooden Box and Crate 4(6): 18-19, 32-33, illus. Dec. 1942.

99.82 W857

Estimates indicate that 48,074,000 boxes for meat and 1,800,000 boxes, each holding 110 pounds, for canned fruits, vegetables, fish, and dehydrated foods will be needed in 1943.

RATION box requirements expected to increase 50 per cent in first quarter. Wooden Box and Crate 4(6): 12-13, illus. Dec. 1942.

99.82 W857

Shows specifications for different type wooden boxes.

TWIN-COMPARTMENT orange boxes deliver Flamingo groves' fruit.

Wooden Box and Crate 4(6): 26-27. Dec. 1942. 99.82 W857

Flamingo groves pack and ship 100,000 standard boxes of oranges and grapefruit each season, and 15,000 boxes of fancy tropical fruit, jellies, nuts and candy.

PRICES AND PRICE CONTROL

ABRAMSON, VICTOR. Price freezing under the Office of price administration. Amer. Econ. Rev. 32(4): 760-774. Dec. 1942.

280.8 Am32

A critical examination of the work of the U. S. Office of Price Administration, and discussion of basic principles and practical problems of price control.

APPEASEMENT on prices; resignation of Henderson (and its significance).

Business Week, no. 695, pp. 15-16. Dec. 26, 1942. 280.8 Sy8

HOFFMAN, A. C. OPA 1943 pricing policy. Canner 96(3): 28, 32, 42.

Dec. 19, 1942. 286.83 C16

Also in Canning Trade 65(22): 18-20. Dec. 28, 1942. 286.83 T67

Address delivered at Food Processors' Conference, Chicago, Dec. 13-17, 1942.

An outline of the "policy and mechanics of price control which the OPA intends to follow for canned, dried, and quick-frozen fruits and vegetables in 1943."

HUMPHREY, DON D. Price control in outline. Amer. Econ. Rev. 32(4): 744-759. Dec. 1942. 280.8 Am32

Development of, and special problems connected with, the National price control policy in the United States.

LARSON, FRED V. The O. P. A. lifts the lid. Nation's Business 30 (12): 27, 64, 66. Dec. 1942. 286.8 N212

Explanation of the Office of Price Administration's recently announced fixed percentage formula permitting increases in certain food prices.

NATIONAL LAWYERS GUILD: NATIONAL COMMITTEE OF SOCIAL LEGISLATION.

Price control and rationing: Legislation and administration.

Lawyers Guild Rev. 2(6): 28-31. Nov. 1942. 274.008 L412

A report on the inauguration and early operation of price control and rationing in the United States, with recommendations for improvement and more effective operation.

WINEGARDEN, CALMAN R. Stabilization of food prices at the retail level, 1917-1918. U. S. Bur. Labor Statis. [Hist. Studies in Wartime Prob.] 48, 57 pp., processed. [Washington, D. C.] 1942. Citations. 158.6 H62

A study of the various steps taken by the U. S. Food Administration in its efforts to stabilize the consumer's food prices.

RATIONING AND CONTROL

[AMERICAN INSTITUTE OF FOOD DISTRIBUTION] Distribution of food in Britain. N. Y. Packer 39(4): 4. Jan. 2, 1943. 286.8 N483

Describes programs and methods used by the Ministry of Food in dealing with the British food problem.

Also in Prod. Packer 20(2): 2. Jan. 2, 1943. 286.85 P94

APPLEBY, PAUL H. Our war-time food problems; address... Nov. 20, 1942... at Boston, Mass. 22 pp., processed. Washington, U. S. Dept. of agriculture, 1942. 1.91 A2Ap5

Discussion of the problems of wartime food administration, under three general aspects: Governmental leadership and stimulation, administration on the Governmental level, and administration on the Departmental level.

BACKMAN, JULES. British food rationing. Dun's Rev. 50(2176): 12-16, 34, 36-37. Dec. 1942. 286.8 D92

Details of the British system of food rationing, including its development, techniques, explanation of points-rationing, allowance of special rations for special groups, restaurant rations, and the development and extent of black markets.

BRANDIS, BUFORD. Control of consumption in Britain. Jour. Farm Econ. 24(4): 845-856. Nov. 1942. 280.8 J822

An outline of Government measures designed to control consumption in Great Britain during the period Sept. 1939 to Sept. 1941. The measures discussed include the encouragement of agricultural production, and food and clothing rationing.

COOK, EDITH N. The legislatures and the courts "regulate" food industry. U. S. Dept. Com. Dom. Com. 30(25): 4-7, processed. Dec. 17, 1942. 157.54 D713

EDWARDS, J. DONALD. Division of coordination of purchase of the United States food administration; functions and procedures, 1917-1918. U. S. Bur. Labor Statis. [Hist. Studies of Wartime Prob.] 29, 13 pp., processed. [Washington, D. C.] 1942. Citations. 158.6 H62

EFFERSON, J. N. Agriculture and the war effort. La. Rural Econ. 4(4): 12, 15. Nov. 1942.

The writer maintains that farmers have three big jobs to perform, namely, increase production, pay off old debts, and buy war bonds; and that consumers must help by willingly accepting food rationing and other restrictions.

FOOD czar at last. Agriculture department's fight for control, notably with WPB and processors, ends with Wickard's selection. Business Week, no. 693, pp. 16-18. Dec. 12, 1942. 280.8 Sy8

Tells the story of the Agriculture Department's three and one-half year fight to secure complete control over the nation's war-time food supply.

FOOD rationing: the time is now. Fortune 26(6): 124-125, 184. Dec. 1942. 110 F772

An argument for over-all food rationing and the appointment of a food administrator with the necessary authority to handle the food situation. Points rationing is preferred to the coupon system.

GT. BRITAIN. MINISTRY OF FOOD. INFORMATION DIVISION. Rationing in the United Kingdom. 16 pp. London, 1942. 389 G7952

Divides the rationing schemes into five groups: 'ordinary' rationing, points rationing, personal point rationing (chocolate and sugar confectionery), soap rationing, and distribution schemes, and describes the rationing procedure in each case. Local administration is outlined. Appendices give variations in ordinary rations and in point values.

HOW BRITISH control their food distribution. Amer. Inst. of Food Distrib. Weekly Digest Food Distrib. 30(24): 3-5. Dec. 19, 1942. 286.83 Am33Fa

KALECKI, M. Differential rationing. Oxford. Univ. Inst. Statis. Bul. 4(11): 215-217. Aug. 8, 1942. 280.9 Ox2B

Suggests reasons for differential rationing of food and clothing and discusses its application.

NEEDHAM, ENOCH. The enforcement of the Food control law, 1918.

U. S. Bur. Labor Statis. [Hist. Studies of Wartime Prob.] 42, 55 pp., processed. [Washington, D. C.] 1942. References. 158.6 H62

The purpose of this report is to present the general principles which were followed in the enforcement of the Food Control Act of 1917 by the U. S. Food Administration.

NICHOLSON, J. L., and WORSWICK, G. D. N. Consumption and rationing. Oxford. Univ. Inst. Statis. Bul. 4(6): 132-135. Apr. 25, 1942. 280.9 Ox2B

Estimates "the reduction in the volume of retail sales to civilian customers during the past few years, and the proportion of total expenditure which is now taken up by rationed foods."

PREINER, EDITH S. Pointing up to win the war. U. S. Dept. Com. Dom. Com. 30(27): 23-25. Dec. 31, 1942. 157.54 D713

Tells the purpose and advantages of the point method of rationing, compares the point and straight rationing systems, and stresses the advantages of point rationing.

PRICE, ELINOR. Bill of fare for 1943. U. S. Food Distrib. Admin. Mktg. Activ. 5(12): 13-16. Dec. 1942. 1.942 Ag8M34

The kinds and quantities of food which are likely to be available to consumers in the United States in 1943.

REDER, M. W. Welfare economics and rationing. Quart. Jour. Econ. 57(1): 153-159. Nov. 1942. 280.8 Q2

A statistical and abstract appraisal of the income tax, the commodity tax, and rationing, as means of restricting consumption.

STEINDL, J. Rationing and surplus foods. Oxford. Univ. Inst. Statis. Bul. 3(15): 346-348. Nov. 1, 1941. 280.9 Ox2B

"The purpose of this note is to set out the advantages which the method of rationing of expenditure has in countries with substantial surpluses of some consumable foods." Australia is taken as an example.

A TABULATION of statutory rules and orders for foodstuffs issued [in Great Britain] between July 1 and September 30, 1942. Food 11(134): 311-315. Nov. 1942. 389.8 F738

"The tabulation...is compiled mainly from announcements issued by the Ministry of Food."

TAYLOR, GORDON. Consumer rationing techniques. West. Ontario Univ. Quart. Rev. Com. 9(4): 284-290. Autumn, 1942. 280.8 Q24

Discusses "primarily, formal methods of rationing economic goods to consumers."

U. S. DEPT. OF AGRICULTURE. CONSUMERS' COUNCIL DIV. Sweden rations food. U. S. Dept. Agr. Consumers' Council Div. Consumers' Guide 9(1): 2-4, 15. Dec. 1942. 1.94 Ad422C

U. S. PRESIDENT (ROOSEVELT). Text of Roosevelt order creating food administrator [Dec. 5, 1942]. Sweeping power given Wickard. Northwest. Miller 212(10, sec.1): 9, 26-27. Dec. 9, 1942. 298.8 N81

Summary of order in Canner 96(2): 11. Dec. 12, 1942. 286.83 G16

WINEGARDEN, CALMAN R. United States Food administration. Operation of decentralized administration, 1917-1918. U. S. Bur. Labor Statis. [Hist. Studies of Wartime Prob.] 50, 24 pp., processed. [Washington, D. C.] 1942. 158.6 H62

"This report briefly outlines the plan developed by the United States Food Administration for maintaining close working relations between its policy-making units in Washington and decentralized administration in the states."

WORSWICK, G. D. N. Notes on rationing. A. Rationing and prices in clothing. B. The extension of rationing. Oxford. Univ. Inst. Statis. Bul. 4(2): 44-52. Jan. 31, 1942. 280.9 Ox2B

Discusses rationing by points and by value.

REFRIGERATION

BLESSMAN, WALTER B. Ice storage box holds ice between deliveries. Ice and Refrig. 103(6): 361. Dec. 1942. 295.8 Ic2

Gives construction details.

COLD storage holdings. Ice and Refrig. 103(6): 365. Dec. 1942. 295.8 Ic2

COOK, W. H., and STEEVES, T. A. Wartime refrigeration of foods for transport at sea. Refrig. Engin. 44(6): 373-378. Dec. 1942. 295.9 Am32J

Address, 38th annual meeting, American Society of Refrigerating Engineers, New York, December 2, 1942.

An illustrated description is given of a refrigerating unit and an emergency method developed for transporting Canadian bacon over the North Atlantic route. Use of the method in transporting dehydrated foods is suggested.

GREAVES, VERA, and JOSLYN, M. A. Freezing storage: Preparation for freezing storage and use of certain frozen products. Calif. Agr. Col. Ext. H.D. 473, 4 pp. Berkeley, 1942. 275.29 C122
Nutritive value of frozen foods; preparation and freezing storage of farm products; cookery and the use of frozen foods.
LOCKER plants as dehydrators? Locker Operator 4(5): 15. Dec. 1942. 295.8 L79

Discusses, but does not recommend the conversion of locker plants into dehydrators.

OHIO. STATE UNIVERSITY. AGRICULTURAL EXTENSION SERVICE. Food preservation by freezing. Ohio Agr. Col. Ext. Serv. Bul. 224, 31 pp. Columbus, Oct. 1942. 275.29 Oh32

A collection of papers and articles on various phases of food freezing and storage.

Contents: The preparation of meat for freezer storage, by L. E. Kunkle, pp. 6-15; Preparing poultry and eggs for freezer storage, by R. E. Cray, pp. 15-18; Freezing preservation of vegetables and fruits, by H. D. Brown and F. H. Beach, pp. 19-25; Frozen food cookery, by Christine Carlson, pp. 26-31.

REID, WILLIAM C. Reclaiming refrigeration equipment with metallizing. Ice and Refrig. 103(6): 347-348. Dec. 1942. 295.8 Ic2

Has advantage that any metal can be permanently bonded to any similar or dissimilar base metal, thus offering tremendous opportunities for conserving metal.

WATERS, LEWIS W. Development of the quick-freezing process. Chem. and Engin. News 20(23): 1559-1561. Dec. 10, 1942. 381 J825

Discusses growth and development.

WHITACRE, WILLIAM R. Facilities and services of Pennsylvania freezer-locker plants. Pa. Agr. Expt. Sta. Bul. 433, 13 pp. State College, 1942. 100 P381

SUPPLY

BARTLETT, ARTHUR C. Food in the present emergency. Amer. Dietet. Assoc. Jour. 18(12): 811-814. Dec. 1942. 389.8 Am34

Address, American Dietetic Association, Detroit, October 21, 1942.

Discusses the food supply, rationing in Britain, public feeding programs in the United States, and adequate diets.

BAYKOV, A. Russia's economic losses. Oxford. Univ. Inst. Statis. Bul. 4(13): 245-247. Sept. 19, 1942. 280.9 Ox2B

States that "the losses in food resources exceed by far the losses in population, including estimated war losses."

BERKLEY, ROBERT. To hold that balance. Bakers Digest 16(12): 277. Dec. 1942. 389.8 Si1

Tells briefly how bakers can aid in supplying the nation's food needs and mentions the food buying and victory food specials programs of the Agricultural Marketing Administration.

BRANDT, KARL. Food in 1943--the outlook and some things that need doing soon. Commonwealth 18(49): 216-220. Dec. 7, 1942. 280.9 C732

CHASE, STUART. Goals for America; a budget of our needs and resources. Guide lines to America's future as reported to the Twentieth century fund. 134 pp. New York, N. Y., The Twentieth century fund, 1942. 280.12 C38G0

National goals with respect to food and nutrition are outlined in Chapter 4, pp. 36-50.

COWGILL, GEORGE R. Some food problems in war time. Yale Rev. 32(2): 251-262. Winter 1943. 280.8 Y1

Problems and developments in the "planned feeding of our armed forces" in the present war.

DODGE, PHILIP J. American agriculture mobilizes. Social Work Today 9(5): 19-21. Apr. 1942. 281.12 D66

Food's contribution to the war effort.

EVANS, R. M. American food will defeat Nazism. East. Oreg. Wheat League. Proc. (1941) 14: 43-53. 59.9 Ea73

An account of wartime food problems, particularly in England, and of the potentialities of American food production in meeting the need.

FOOD PRODUCTION and processing. New era forecast. Primary Prod. 27(45): 2. Nov. 19, 1942. 23 P932

"A new era in Australian food production and processing is forecast by the Minister for Supply (Mr. Beasley). Four American food experts have recently arrived in Australia to confer with the Federal Government in plans to intensify food production, canning and dehydration. Essential seeds, and necessary machinery is to be obtained from America to establish wide-scale vegetable growing and dehydration. Co-operation with these American experts and the two experts from the British Ministry of Food is planned for making Australia's food economy an integral part of the United Nations' food strategy." - (entire item)

HARDIGG, CARL A. Feeding the fighting men. Amer. Grocer 148(25): 5-6, 8, 10. Dec. 23, 1942. 286.83 Am32

Also in Canning Trade 65(22): 14-15. Dec. 28, 1942. 286.83 T67

Address, Food Processors' Conference, Chicago, Dec. 13-17, 1942.

Problems of feeding the men in the armed forces and food buying procedures of the Quartermaster Corps.

HENDRICKSON, ROY F. The food processing industry's job in the days ahead. Amer. Grocer 148(25): 12, 14, 16, 18-23. Dec. 23, 1942. 286.83 Am32

Also in Canning Trade 65(22): 15-17. Dec. 28, 1942. 286.83 T67; Canner 96(3): 16, 26, 28. Dec. 19, 1942. 286.83 C16

Address, Food Processors' Conference, Chicago, Dec. 13-17, 1942.

Feeding the armed forces, our Allies and the starving peoples of Europe as soon as they are freed from Axis aggression is the job facing American farmers and the American food industry.

HENDRICKSON, ROY F. Our national food supply, talk...New York City... Oct. 13, 1942. 13 pp., processed. Washington, U. S. Agricultural marketing administration, 1942. 1.944 A2H38

Our wartime food supply and the demands upon it.

HERRMANN, O. W. A look ahead for cooperatives. Associations hold a strategic position to aid war effort. Okla. Cotton Grower 21(19): 4. Dec. 15, 1942. 72.8 Ok4

Two major jobs of cooperatives in the coming year are: Helping their 3,000,000 farmer members keep their food and fiber production at the desirable war demand level, and assembling, processing and marketing products needed to meet military, civilian and lend-lease demands.

HUNGER spreads over Europe. Fortune 27(1): 84-85, 151, 152, 154, 156, 158, 160, 162. Jan. 1943. 110 F

The wartime food situation in the various countries of Europe, with an explanation and discussion of the "selective starvation" policy being followed by the Nazis.

NATIONAL RESEARCH COUNCIL. FOOD AND NUTRITION BOARD. The nation's protein supply, prepared by the Committee on milk, meat and legumes, W. C. Rose, chairman. Natl. Res. Council. Reprint and Cir. Ser. 114, 10 pp. Washington, D. C. [1942] References and notes. 330.9 N21R

Report of a study of the available supply of protein in the United States suitable for use in human nutrition.

SAYRE, MORRIS. The essentiality of food to the war program.

Bakers Weekly 116(13): 31-32, 44. Dec. 28, 1942. 389.8 B172

Address, 24th annual meeting, Grocery Manufacturers of America, Waldorf-Astoria Hotel, New York.

Outlines the U. S. system of food production, processing and distribution, and discusses food needs and the ability of the United States to meet such needs.

SHORT rations ahead: our food as a weapon. Prospect of sharing with 50,000,000 persons freed from Axis rule. No actual hunger likely for Americans, but a drastic tightening of belts. U. S. News 13(23): 13-14. Dec. 4, 1942. 280.8 Un33A

TOWNSON, DOUGLAS C. Food is a munition of war. Canning Trade 65(22): 20-21. Dec. 28, 1942. 286.83 T67

Address, Food Processors' Conference, Chicago, Dec. 13-17, 1942.

Mentions factors causing a rapidly approaching food crisis and calls for a coordinated planning program by all Government agencies involved in food production, processing and distribution.

WICKARD, CLAUDE R. Food in war time. Seed World 52(12): 13-15, 40. Dec. 18, 1942. 61.8 Se52

WICKARD, CLAUDE R. Larger essential food crops for 1943 to win war and feed destitute millions in Europe. Rice News 10(2): 5-6, 20-23. Dec. 1942. 59.8 R362

WICKARD, CLAUDE R. The problem of food--America's responsibility; an address...N. Y. City, Nov. 16, 1942. 8 pp., processed. Washington, U. S. Dept. of agriculture, 1942. 1.91 A2W63

WILCOX, WALTER W. Will the cupboard be bare? Food stockpiles vital to winning the peace. Iowa Farm Econ. 8(11): 11, 16. Nov. 1942. 275.29 I692

A program for the "management of the food supply in a way which maximizes its contribution to the war effort and the peace aims," is needed.

TRANSPORTATION

BUCKATZSCH, E. J. Reorganisation of inland transport. Oxford. Univ. Inst. Statis. Bul. 4(16): 297-301. Nov. 21, 1942. 280.9 Ox2B

"The scheme...involves four important elements: direct Government control and administration; the allocation of traffic on a 'distance' basis; the concentration of administration though not of ownership; and an important measure of 'compensation' for the inactivity of vehicles made unusable by fuel and rubber shortage."

BUCKATZSCH, E. J. War transport. Oxford. Univ. Inst. Statis. Bul. 4(4): 81-86. Mar. 14, 1942. 280.9 Ox2B

"A twofold problem presents itself: firstly demand for non-essential transport services must be made ineffective, and secondly the available supply must be allocated to the best advantage."

BURCHARDT, F. Allied control for allied supplies. Oxford. Univ. Inst. Statis. Bul. 4(13): 252-258. Sept. 19, 1942. 280.9 Ox2B

Discusses the shipping situation in connection with the supply of food and munitions.

BURCHARDT, F. Shipping - the bottleneck. Oxford. Univ. Inst. Statis. Bul. 4(10): 193-197. July 18, 1942. 280.9 Ox2B

Suggests saving in shipping space by a drastic cut of unessential imports, reduction in civilian supplies with wider differential rationing, substitution of concentrates for bulky foods, and increased home supplies of food, etc.

DREESEN, W. H. Survey of farm trucks in Oregon. Oreg. Agr. Expt. Sta. Cir. Inform. 281, 31 pp., processed. Corvallis, July 1942. 100 Or3C

An inventory of trucks used in hauling farm produce to market, with statistics on numbers and weights of trucks by counties.

TRANSPORTING frozen goods. Mfrs. Rec. 111(12): 37, 58. Dec. 1942. 297.8 M31

Description of "Church Container."

TRELOGAN, HARRY C. Saving transportation--a co-op specialty. U. S. Farm Credit Admin. News for Farmer Coop. 9(6): 10. Nov. 1942. 166.2 N47

CACAO

RUISÁNCHEZ HARVEY, MARÍA A. Cacao; the chocolate tree. Pan Amer. Union. Commodities of Com. Ser. 18, 15 pp. Washington, D. C. [1942?] 150.9 C732

"Prepared under the direction of the Division of Agricultural Cooperation, Pan American Union."

Takes up the history of cacao, harvesting the beans and their processing into chocolate and cocoa, types and varieties of cacao, world production by countries, and the producing countries of tropical America.

COFFEE

NEW YORK TIMES. MARKET RESEARCH DEPT. A study of coffee in the New York city market, October 1939 compared with February 1938. 33 pp. [New York, 1942] 280.32 N483

"The purpose of this study is to measure the volume and rate of consumption of coffee among families in high, medium and low income neighborhoods," of New York City.

PUERTO RICO. DEPT. OF AGRICULTURE AND COMMERCE. Coffee from Puerto Rico, U. S. A. 61 pp. San Juan, Puerto Rico, 1942. 68.2 P96

SCHLUTER, G. C. Coffee distribution in war-time. Kenya. Coffee Bd. Monthly Bul. 7(83): 126-127. Nov. 1942. 68.29 C652

"Reprinted from 'The Empire Producer,' July, 1942."

DAIRY PRODUCTSGENERAL

BARDIZ, ANATOLE. Elaboración del queso "Münster." Argentina. Min. de Agr. Almanaque (1941) 16: 241-243. 9 Ag874

Directions for the manufacture of Münster cheese.

BROWNLEE, O. H. Milk for the millions. Iowa Farm Econ. 8(11): 12-13. Nov. 1942. 275.29 I92

"Our wartime fluid milk needs call for: 1. Setting the prices of milk and milk products so that the growing demands for fluid milk are filled first, the demands for cream and butter last; 2. Encouraging the use of processed milk in those areas where local fluid milk production will not meet the demand; 3. Granting subsidies only to encourage the production of milk which is fit for human consumption; 4. Setting sanitary standards for fluid milk solely to protect health and not to maintain a market for local producers."

DUPLAN, J. H. Canada's dairy industry meeting wartime problems. Canad. Dairy and Ice Cream Jour. 21(12): 30-31. Dec. 1942. 44.8 C162

"Paper presented before the Fourteenth Annual Convention of the Ontario Milk Distributors' Association, Toronto, November 18, 1942."

KANE, JOHN E. Margarine restrictions--a burden upon consumers and upon industry. U. S. Dept. Com. Dom. Com. 30(27): 14-16. Dec. 31, 1942. 157.54 D713

Taxes and other restrictions on the sale and manufacture of margarine have failed to benefit the butter industry and to aid the dairy farmer. The restrictions cause considerable injury to the low-income consumer and the margarine industry.

MILK products rationing for ice cream. Ice Cream Trade Jour. 38(11): 8-9, 36-42. Nov. 1942. 389.8 I62

A review of possible plans for apportioning butterfat and serum solids, including the Canadian method.

REED, OTIE M. Dairy products and the war, can address... May 7, 1942. 4 pp., processed. [Washington] U. S. Agricultural marketing administration, 1942. 1.944 D2R25

SAN ROMÁN, GUILLERMO D. Indicaciones para la elaboración del queso "Delicia-extra" (tipo mantecoso). Argentina. Min. de Agr. Almanaque (1942) 17: 273-274. 9 Ag874

Directions for manufacturing "Delicia-extra" cheese.

STITTS, TOM G. Milk--food for war. Pacific Dairy Rev. 46(12): 14, 16, 22. Dec. 1942. 286.85 P11

Wartime demands for milk and dairy products, and how they are being or may be met.

VERRA, HÉCTOR. Pasterización casera de la leche. Argentina. Min. de Agr. Almanaque (1942) 17: 183-184. 9 Ag874

Directions for the home pasteurization of milk.

WATSON, J. A. SCOTT. English have farm problem, too. Inter-State Milk Prod. Rev. 23(8): 17, 26. Dec. 1942. 280.28 In83

Address delivered at the annual meeting of the Inter-State Milk Producers' Cooperative, Nov. 17-18, 1942.

The problems discussed relate primarily to dairying, and include the provision of adequate feed, labor shortages, milk price fixing, and the efficient marketing of high-quality milk.

WEST, DAN A. What the milk shortage may mean. Ice Cream Trade Jour. 38(11): 10-11, 43-45. Nov. 1942. 389.8 Ic2

Address before the Southern Association of Ice Cream Manufacturers, Atlanta, Nov. 4, 1942, concerning the milk crisis. Includes proposals being considered by the U. S. Food Requirements Committee to relieve the shortage for the ice cream industry.

CONTAINERS

SANBORN, J. R. Single service containers for distribution of fluid milk. Amer. Vet. Med. Assoc. Jour. 101(789): 477-480. Dec. 1942. 41.8 Am3

"Approved by the Director of the New York State Agricultural Experiment Station for publication as Journal Paper No. 475, Oct. 22, 1941."

An account of the development of the containers, their manufacture under sanitary conditions, and place in the distribution of milk.

COSTS

ENGLAND, C. J. The control of product and material costs in the ice cream plant. Canad. Dairy and Ice Cream Jour. 21(11): 32, 34, 36, 38, 64. Nov. 1942. 44.8 C162

This paper is based on the operation of an ice cream plant in Ontario producing more than a quarter of a million gallons per year, distributed in the area of the plant, and also through other ice cream sales branches.

DEHYDRATION

HARMON, RALPH L. From milk to eggs--"presto-change." U. S. Farm Credit Admin. News for Farmer Coop. 9(6): 16-17. Nov. 1942. 166.2 N47

Dehydration of milk and eggs by the Waconia Creamery Association, of Waconia, Minn.

GRADING

PRICE, WALTER V. What can be learned from cheese grading clinics.
Natl. Butter and Cheese Jour. 33(12): 12-13, 36. Dec. 1942.
286.85 B98Bu

Results are given of the grading in four clinics held in different parts of Wisconsin in which a total of 181 graders graded 15 samples of "borderline" cheese.

The purpose of the clinic is to work for complete uniformity in designating cheese for the various grades, and it is directed by a committee from the Wisconsin cheese industry.

MARKETING

DOW, GEORGE F. Trends in the milk supply and class I sales of milk for the Boston milkshed. Maine Agr. Col. Ext. Serv. Farm Econ. Facts, no. 49, pp. 1054-1062, processed. Oct. 1942. 275.29 M381F
Trends for the first 9 months of 1941 and 1942 are compared and discussed.

KUHRT, W. J. Public control of the marketing of fluid milk in California. West. Farm Econ. Assoc. Proc. (1942) 15: 105-110, processed. 280.83 W53

PRICES

MONTGOMERY, GEORGE, and PARSONS, F. L. Factors affecting butterfat prices in Kansas. Kans. Agr. Expt. Sta. Bul. 309, 28 pp. Manhattan, Dec. 1942. 100 K13S

Partial contents: Butterfat production in Kansas; methods of selling butterfat; how butterfat prices are established; the seasonal trend of prices; causes of seasonal fluctuations in prices; the demand for butter; monthly average price at Kansas City (1908-1939).

TRANSPORTATION

BALLINGER, ROY A. Wartime transportation of milk in the New Orleans milkshed. La. Rural Econ. 4(4): 6-7. Nov. 1942.

DAVIDSON, E. Effect of Order A-314 on dairy truck operations in Canada. Canad. Dairy and Ice Cream Jour. 21(12): 40, 42, 44, 48. Dec. 1942. 44.8 C162

Address before Joint Session of the Ontario Dairy Industries Convention, November 18, 1942.

Order A-314 "restricts the operation of every private commercial vehicle except by permit to a distance of not more than 35 miles from the registered address of the vehicle."

HERRMANN, LOUIS F., QUINTUS, PAUL E., and WELDEN, WILLIAM C.

Cooperative reorganization of milk and cream hauling. U. S. Farm Credit Admin. Coop. Res. and Serv. Div. Misc. Rpt. 53, 33 pp., processed. Washington, May 1942. Bibliography. 166.3 M68

Suggestions for reorganization of milk and cream hauling to conserve rubber and equipment.

KOLLER, E. FRED. Zoning and pooling plans to reduce creamery truck mileage. Minn. Univ. Div. Agr. Econ. and Agr. Ext. Farm Business Notes, no. 239, pp. 2-3. Nov. 1942. 275.29 M663

MORTENSON, W. P. Adjusting milk deliveries to meet tire shortage. South. Dairy Prod. Jour. 32(5): 26, 28-29, 58, 60. Nov. 1942. 44.8 So83

Suggested services that could be discontinued are: 1. Collecting milk accounts and soliciting new customers. 2. Special delivery. 3. Special brands of milk and specialty products. 4. Home delivery. 5. Independent delivery system.

[SPENCER, LELAND, and LUKE, H. ALAN.] Timely test of public sentiment. Study of Jamestown, N. Y. consumers' attitudes toward unified milk delivery and proposal for municipal milk plant. Amer. Milk Rev. 4(10): 250-252, 254, 263; (11): 292-296. Oct. and Nov. 1942. 44.8 Am38

A summary of responses to a questionnaire (1) to show quantities of milk, cream, and evaporated milk purchased and used by different groups in the city; (2) to record consumers' experiences with every-other day delivery, and (3) to ascertain the attitudes of different groups toward possible reorganization of the milk delivery system, including the establishment of unified delivery, and the proposal for a municipal milk plant.

FISH

COLE, D. S. Maximum prices for canned salmon in the United States. Canada. Dept. Trade and Com. Com. Intel. Jour. 67(2027): 505-506. Dec. 5, 1942. 286.8 C16
List prices.

FRUITS AND VEGETABLES

GENERAL

ADAM, W. B., and STANWORTH, J. Physical changes occurring during the blanching of vegetables. Bristol Univ. Fruit & Veg. Preserv. Res. Sta., Campden. Ann. Rpt. 1941: pp. 32-41. Gloucestershire, 1942. 389.9 B77A

Paper presents evidence of gains which might be balanced against heavy loss of nutrients.

ADAM, W. B., and GILLESPIE, T. G. Ripening of plums by means of ethylene. Bristol Univ. Fruit & Veg. Preserv. Res. Sta., Campden, Ann. Rpt. 1941: pp. 42-52. Gloucestershire, 1942. 389.9 B77A

Reports tests designed to show whether ethylene treatment might be used as a practical process for accelerating the ripening of plums used for canning.

CUMMINGS, M. B. Horticultural products and the war. Rural New Yorker 101(5544): 614, 619. Dec. 12, 1942. 6 R88

Importance of fruits as a commercial crop and their value in the diet.

LOEFFLER, H. J., and PONTING, J. D. Ascorbic acid: Rapid determination in fresh, frozen, or dehydrated fruits and vegetables. Indus. and Engin. Chem. Analyt. Ed. 14(11): 846-849. Nov. 18, 1942. 381 J825

SUKH DYAL. Tropical fruits. 257 pp. N. Y., Chemical publishing company, inc., 1942. 93.28 Su4T

Growing of fruits, their picking, packing and preservation; fruit juices, syrups, preserves, pickles, sauces and other products and by-products; drying, dehydration and analysis of fruits and their products.

WEBBER, HERBERT J. Extending guava production to California. Amer. Soc. Hort. Sci. Proc. 41: 228-233. Sept. 1942. Literature cited. 81 Sol2

Includes data on vitamin content of fruit, tests of dehydrated guavas, and uses of commercial products.

WILCOX, F. R. Western agriculture after the war, with special reference to fresh, canned, and dried fruits. West. Farm Econ. Assoc. Proc. (1942) 15: 40-42, processed. 280.83 W53

BRINING

COMMERCIAL Preservation of vegetables by brining. Canner 96(2): 12. Dec. 12, 1942. 286.83 C16

Project conducted cooperatively by North Carolina Agricultural Experiment Station and U. S. Dept. of Agriculture.

CANNED

ADAM, W. B., and HORNER, G. Effect of blanching on the nutritive value of canned vegetables. I. Chemical changes. Bristol Univ. Fruit & Veg. Preserv. Res. Sta., Campden. Ann. Rpt. 1941: pp. 21-31. Gloucestershire, 1942. 389.9 B77A

Advantages: (1) acts as cleansing operation and thus reduces bacterial infection, (2) destroys enzymes and retards undesirable chemical changes, (3) expels occluded gases, (4) causes vegetables to shrink, (5) improves colour and flavour. Paper describes experiments and shows magnitude of undesirable results.

ADAM, W. B. Factors affecting the vitamin C content of canned fruit and vegetables: Progress report. Bristol Univ. Fruit & Veg. Preserv. Res. Sta., Campden. Ann. Rpt. 1941: pp. 14-20. Gloucestershire, 1942. 389.9 B77A

Losses occurring during the preparation of vegetables are not included in paper.

EDWARDS, J. DONALD, and TURNER, JOYCE. Canned vegetables. U. S. Bur. Labor Statis. [Hist. Studies of Wartime Prob.] 39, 62 pp., processed. [Washington, D. C.] 1942. Citations. 158.6 H62

In three parts: I. Government requirements, pp. 3-17; II. Regulation of civilian distribution, 1917-1918, pp. 18-27; III. Price trends and market conditions, 1914-1919, pp. 27-43.

U. S. AGRICULTURAL MARKETING ADMINISTRATION. The A B C of canned fruit and vegetable labeling. U. S. Dept. Agr. Misc. Pub. 460, 8 pp. Washington, 1942. 1 Ag84M

U. S. DEPT. OF COMMERCE. History of canning and preserving. Calif. Fruit News 106(2842): 5, 11. Dec. 26, 1942. 80 C12

A popular account describing early experiments of Nicholas Appert and Peter Durand and noting developments in the United States. "In 1935, the output of the 3,000 American canneries had a value of approximately 700 million dollars. At the peak of the season these plants employed 325,000 workers whose wages exceeded \$90,000,000."

DEHYDRATION

APPLE evaporating factories. Important Tasmanian industry. Production increased by war conditions. Tasmanian Fruitgrower and Farmer 27(324): 7. Nov. 1, 1942. 23 T185

Brief account of the apple evaporating season, canning production, and production of rice potatoes in the Cygnet Factory.

BURTON, L. V. 24 ways to improve vegetable dehydration. Food Indus. 14(12): 40-42, 108-109. Dec. 1942. 389.8 F737

Observations relative to current practices.

CRUESS, W. V. Dehydration of food in war-time. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(4): 105-107, 118. Dec. 1942. References. 389.8 F94

Abstract of an address before the Industrial Group, Northern California Chemistry Society, Oct. 1942.

Advantages; dehydrator types; procedures; role and enzymes; insect pests; research; and Army's needs.

CRUESS, W. V., and FRIAR, HAZEL F. Dehydration of olives. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(4): 116, 124. Dec. 1942. 389.8 F94

"Paper presented at the twenty-first annual California Olive Conference."

Report of experiments, made in 1925-26 and 1942 at the University of California on ripe and pickled olives.

FRUIT and vegetable drying in electric power stations. Elect. Times 102(2662): 620. Oct. 29, 1942. 335.8 E126

MARSHALL, W. R., JR. Drying of foods. Heating, Piping and Air Conditioning 14(12): 724-728. Dec. 1942. 291.8 H352

Describes drying fundamentals involved.

MEAL, W. G. Dehydration a big development. N. Y. Packer 39(3): 8. Dec. 26, 1942. 286.8 N483

Address at the recent meeting of the Vegetable Growers Association of America.

Describes the rise of the industry during the past year, government aid in expanding the industry and comments briefly on the future of dehydration following the war.

MENÉNDEZ LEES, PEDRO. Estado actual del conocimiento sobre las vitaminas y el valor nutritivo de frutas y hortalizas desecadas y deshidratadas. Asoc. de Ingen. Agron. Rev. 14(3): 16-32. Sept. 1942. References. 290.9 As73

Brief English summary.

PROCTOR & SCHWARTS, INC. First Proctor: Philadelphia-made vegetable dehydrator is installed in Maine cannery. West. Canner and Packer 34(13): 39. Dec. 1942. 286.83 W522

It is a continuous, automatic unit, capable of processing potatoes, carrots, beets, turnips, rutabagas, cabbage, sweet potatoes, meats and other foods which are handled in riced, strip, Julienne, diced, cubed, or particle form.

REEVE, R. M. Facts of vegetable dehydration revealed by microscope. Food Indus. 14(12): 51-54, 107-108. Dec. 1942. 389.8 F737

Shows need for proper dehydrating methods.

SAMPSON, BARBARA, and CRUESS, W. V. Drying of vegetables and fruits in the home. Calif. Agr. Col. Ext. H. D. 21, 4 pp. Berkeley, 1942. 275.29 C122

Discusses natural-draft home evaporator, forced-draft home evaporator, preparation of vegetables for drying, preparation of fruit, drying vegetables, drying fruits, packing and storing the dried products, preparation of dried products for the table, vitamin retention in dried vegetables and fruits, other methods of home drying.

SÚNICO, JOSÉ M. Consejos breves a los productores de higos desecados. Argentina. Min. de Agr. Almanaque (1941) 16: 197-202. 9 Ag874

Notes imports of dried figs into Argentina 1937-1939 and gives instructions for the sun-drying of figs, including the varieties to be used, harvesting, fumigation, construction of trays and frames, and other processes involved.

[U. S. BUR. OF AGRICULTURAL CHEMISTRY AND ENGINEERING. DEHYDRATION COMMITTEE] The dehydration of rutabagas. Canning Trade 65(22): 42. Dec. 28, 1942. 286.83 T67

Product specifications including form, varieties, drying temperatures, moisture content, etc., are given.

MARKETING

CANADA. MARKETING SERVICE. ECONOMICS DIV. The marketing of fresh fruits and vegetables in Quebec city. 43 pp., processed. Ottawa, Sept. 1942. 280.3 C166M

The study was made in cooperation with the Horticultural Service of the Quebec Dept. of Agriculture and the Quebec Dept. of Trade and Commerce.

CANADA. MARKETING SERVICE. ECONOMICS DIV. The marketing of fresh fruits and vegetables in the cities of Sherbrooke and Three Rivers. 81 pp., processed. Ottawa, Nov. 1941. 280.3 C166Ms

The study was made in cooperation with the Horticultural Service of the Quebec Dept. of Agriculture and the Quebec Dept. of Trade and Commerce.

CONRAD, WILLIAM E. F., and PARK, J. W. The organization of the Kansas city fresh fruit and vegetable trade. 30 pp., processed. Washington, U. S. Bur. of agricultural economics, 1942. 1.941 M30r3

Issued in cooperation with the Agricultural Marketing Administration.

"The purpose of the present inquiry is to examine the procedure of distribution of fruits and vegetables through the wholesale markets to the outlets, in order to evaluate the changes that are taking place and to assist in meeting current distribution problems looking toward more efficient marketing methods. This publication is based on a careful examination in the fall of 1941 of the marketing of fresh fruits and vegetables in Kansas City only, covering principally market operations in 1940."

RHODES, NEILL. Why doesn't somebody tell you these things? Fla. Dept. Agr. For Sale, Want and Exchange Bul. 11(5): 1. Dec. 1, 1942.

Some pointers on the marketing of Florida citrus. The writer maintains that more attention should be given to supplying the lower-income consumers with the lower-grade but nutritious fruits, with less attention to production of the highest-grade fruits for the highest-income consumers.

SAMUEL, L. The Jewish vegetable market in Palestine. Jewish Agency for Palestine. Agr. Res. Sta. Bul. 30, 64 pp. Rehovot, Palestine, 1942. 107 Z6

In Hebrew; English summary.

Characteristics of the Palestinian market, special market conditions in Haifa, Tel-Aviv, and Jerusalem, and prospects for an increase in vegetable production on Jewish farms. Includes tables showing consumption, sales and prices.

TAYLOR, FRANK J. Something new in marketing. A farmers' co-op solves sales and distribution problems by teaming up with one of the nation's big food concerns. Country Gent. 113(1): 13, 22-23. Jan. 1943. 6 C833

Under an agreement between the H. J. Heinz Company and the Sun Maid Raisin Growers Association, the Heinz Company will sell all of the association's 1942 crop of raisins, which are available for the domestic market, directly to grocery stores, bakeries and other markets.

WHITE, FRANK M. When citrus fruits were imported luxuries. Calif. Citrog. 28(3): 60, 78. Jan. 1943. 80 C125

Reprinted from Harper's Weekly, January 26, 1889.

An account is given of the sale of imported citrus fruit in New York City by auction nearly 54 years ago.

PACKING

- CREEK, CHARLES R., and ELLIOTT, RICHARD. Harvesting and packing celery on farms in Massachusetts. Mass. Agr. Expt. Sta. FM-7, 14 pp., processed. Amherst, May 1941. 100 M382
- CREEK, CHARLES R., and ELLIOTT, RICHARD. Harvesting and packing iceberg lettuce on farms in Massachusetts. Mass Agr. Expt. Sta. FM-5, 12 pp., processed. Amherst, Feb. 1941. 100 M382
- CREEK, CHARLES R., and ELLIOTT, RICHARD. Harvesting and packing tomatoes in Massachusetts. Mass. Agr. Expt. Sta. FM-6, 12 pp., processed. Amherst, 1941. 100 M382

REFRIGERATION AND STORAGE

- BIALE, J. B. Preliminary studies on modified air storage of the Fuerte avocado fruit. Amer. Soc. Hort. Sci. Proc. 41: 113-118, illus. Sept. 1942. 81 S612
- CANADA. MARKETING SERVICE. FRUIT AND VEGETABLE DIV. Household storage of fruits and vegetables. Canada. Dept. Agr. Pub. 632, (Cir. 138) 8 pp. Ottawa, Oct. 1942. 7 C16C
- CRENSHAW, JESS. Metal contaminants; their danger and control in wine production. Wine Rev. 10(12): 13, 19. Dec. 1942. 390.8 W722
- FRUIT growers request cold storage plant. Maritime Farmer 48(7): 3, 18. Jan. 5, 1943. 7 C77

Account of the annual convention (79th) of the Nova Scotia Fruit Growers' Association. "Among the resolutions adopted was one requesting the federal government to proceed at once 'with the erection of at least one central apple cold storage and packing plant to supplement the facilities now available.'"

GERHARDT, FISK, ENGLISH, HARLEY, and SMITH, EDWIN. Respiration, internal atmosphere, and moisture studies of sweet cherries during storage. Amer. Soc. Hort. Sci. Proc. 41: 119-123. Sept. 1942. 81 Sol2

HERRICK, JOSEPH F., JR. Adequacy of refrigerated storage space for apples. Ice and Refrig. 103(6): 364-365. Dec. 1942. 295.8 Ic2
Situation in the United States.

HUELIN, FRANK E., and TINDALE, C. B. Investigations on the gas storage of Victorian pears. Victoria Dept. Agr. Jour. 40(11): 594-606, illus. Nov. 1942. References. 23 V66J

To prolong storage life and marketing period of sound fruit.

MOORE, E. L., ESSELEN, W. B., JR., and FELLERS, C. R. Factors responsible for the darkening of packaged orange juice. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(4): 100-102, 124. Dec. 1942. Literature cited. 389.8 F94

"Contribution No. 453, Massachusetts Agricultural Experiment Station."

"Presented before the Division of Agricultural Food Chemistry of the American Chemical Society, Buffalo, New York, September 10, 1942."

PARSONS, FRANKLIN L. Some cold-storage studies of Kansas potatoes. Kans. Agr. Expt. Sta. Bul. 310, 18 pp., illus. Dec. 1942. 100 K13S

SMITH, W. W. Development of the storage disorder brown core in McIntosh apples. Amer. Soc. Hort. Sci. Proc. 41: 99-103. Sept. 1942. Literature cited. 81 Sol2

SOUTHWICK, LAWRENCE. Storage of apples. New England Homestead 115(26): 5. Dec. 26, 1942. 6 N442

Fundamental principles, including temperature, humidity, ventilation and storage atmosphere, are discussed.

TRANSPORTATION

MEAL, W. G. Fruits and vegetables by air. U. S. Food Distrib. Admin. Mktg. Activ. 5(12): 3-4. Dec. 1942. 1.942 Ag8M34

Statement of some future possibilities in the use of airplanes to transport agricultural commodities to market.

SCRUGGS, FRANK H. Current transportation and market trends for Florida vegetables. Fla. Dept. Agr. For Sale, Want and Exchange Bul. 11(6): 1, 4. Dec. 15, 1942.

GRAIN AND GRAIN PRODUCTS

GENERAL

CANADA. BOARD OF GRAIN COMMISSIONERS. GRAIN RESEARCH LABORATORY, WINNIPEG. Protein survey of western Canadian barley, 1942 crop. By J. Ansel Anderson and W. J. Eva. 16 pp. Ottawa, Edmond Cloutier, Printer, Dec. 1942. 59.9 C161Pb

COLE, PERCY T. British bakers' associations help industry's war effort. Canad. Baker 54(12): 20. Dec. 1942. 389.8 C166

"A brief study of the baking industry in Britain under the blitz." Includes control by the British Ministry of Food, delivery rationalization, and mutual aid schemes among associations.

McCOLL, E. L.: Bread baking in Northern Ireland. Canada. Dept. Trade and Com. Com. Intel. Jour. 67(2027): 511-514. Dec. 5, 1942. 286.8 C16

Brings out types of bread made, factories using mechanical equipment, and scientific and social services in connection with the factories.

STEWART, STELLA, and EDWARDS, J. DONALD. Controls of wheat, flour and bread in World war I, 1917-1919. U. S. Bur. Labor Statist. [Hist. Studies of Wartime Prob.] 47, 82 pp., processed. [Washington, D. C.] 1940. Sources. 158.6 H62

A study of wartime controls of the U. S. Food Administration. STROWD, W. H. Does America face an imminent food shortage? Amer. Miller 70(12): 24, 75. Dec. 1942. 298.8 Am32

World food situation is serious, our supply of wheat is not inexhaustible, wheat production should be stimulated and wheat processing should be recognized as a vital link in our great task of feeding a hungry world.

SWENSON, ALMA C. Enriched bread in the United States. Miller [London] 68(3333): 642-644. Dec. 7, 1942. 298.8 M61

This paper, read at a meeting of American Operative Millers, tells the story of "how the idea of enriched bread was 'sold' to the American public, and of the success which followed the vigorous propaganda set afoot."

MILLING

BREWSTER, E. W. G. The correspondence course, Session 1942-43; methods of grinding [wheat]. Milling 99(24): 257-258. Dec. 12, 1942. 298.8 M622

MILLER, EDGAR S. Studies in practical milling. 618 pp. Minneapolis, Minn., The Miller pub. co., 1941. 298 M61S

"A text book compiled from lesson material prepared for the correspondence course in practical milling conducted jointly by Dunwoody Industrial Institute, Minneapolis, and the publishers of the Northwestern Miller."

A glossary of milling terms and expressions, pp. 563-573.

MILLER, EDGAR S. War-time milling. Amer. Miller 70(12): 26-27, 75-76. Dec. 1942. 298.8 Am32

Discusses the following topics: Processing problems, dehydration, power and labor shortages, quality control, British "wheat meal," and ash content and specifications.

PRICES AND PRICE CONTROL

DOUGHERTY, EMMET. Millers carry price ceiling problem to new food administrator Wickard. Northwest. Miller 212(11): 9, 33. Dec. 16, 1942. 298.8 N81

A statement of some of the problems facing the milling industry due to price ceilings on flour.

FILLEY, H. C. Economic aspects of grain prices. Northwest. Miller 212(8): 9, 27. Nov. 25, 1942. 298.8 N81

"This summary of the case against the current flour and wheat price regulation proposals is condensed from a statement made recently before the Senate Committee on Agriculture and Forestry."

- McCOLL, E. L. Barley consumption and prices in Ireland. Canada. Dept. Trade and Com. Com. Intel. Jour. 67(2026): 489-491. Nov. 28, 1942. 286.8 C16
- UNION OF SOUTH AFRICA. [CONTROLLER OF FOOD SUPPLIES] Prices fixed for rye, oats and barley. Farmer's Weekly [Bloemfontein] 64: 393. Nov. 11, 1942. 24 F225
- The Food Controller has brought rye, oats and barley under control "to avert speculation and ensure adequate supplies."

QUALITY

- HARRIS, R. H. North Dakota wheat quality in 1942; some preliminary observations on several hard red spring wheat varieties. N. Dak. Agr. Expt. Sta. Bimo. Bul. 5(2): 26-27. Nov. 1942. 100 N813B
- Gives differences in test weight, flour yield and protein content.

STORAGE

- GILMORE, JAMES W. Bulk storage and flour blending. Mod. Miller 69(52): 17. Dec. 26, 1942. 298.8 M72
- Paper presented at meeting of District No. 9, A. O. M., Walla Walla, Wash., Oct. 3, 1942.
- UNDERGROUND storage of grain. The earth-cement system of silo construction. Rev. River Plate 93(2649): 21-23. Sept. 18, 1942. 286.8 R32
- Stresses possibilities of underground storage of grain.

TRADE

- BISSON, F. C. 1942 in retrospect. Mod. Miller 70(1): 15. Jan. 2, 1943. 298.8 M72
- Review of factors affecting the grain markets and trade during 1942.
- DAVIS, JOSEPH S. New international wheat agreements. Food Res. Inst. Wheat Studies 19(2): 25-83. Nov. 1942. 59.8 F73
- Discussion of the international wheat agreements of 1942, entered into by Argentina, Australia, Canada, Great Britain, and the United States. The "Draft Convention" embodying the agreements contains provisions for "thoroughgoing international regulation of international trade in wheat and flour, through fixing of specific minimum and maximum c.i.f. and f.o.b. prices and a system of export quotas, which in turn is tied in with more flexible provisions concerning reserve and surplus stocks, and production controls, in the exporting countries."
- [INTERNATIONAL WHEAT COUNCIL] Memorandum of agreement, draft convention, minutes of the final session of the Washington wheat meeting, exchange of letters. Various paging, processed. [Washington, U. S. Dept. of State, 1942] 286.359 In83
- A collection of documents relating to the establishment and functions of the International Wheat Council. The Council was formed to control international trade in wheat, and consists of representatives from Argentina, Australia, Canada, Great Britain, and the United States.
- TAYLOR, ALONZO E. Five postwar trade problems. Harvard Business Rev. 21(2): 150-163. Winter 1943. 280.8 H262
- The trade problems discussed include two agricultural commodities--wheat and sugar.

HONEY

- CLAY, HAROLD. Less honey--more money. U. S. Agr. Mktg. Admin. Mktg. Activ. 5(11): 13-15. Nov. 1942. 1.942 Ag8M34
Honey production, use and prices in 1942.

LIVESTOCK AND MEATGENERAL

See also Poultry and Poultry Products.

- HINMAN, ROBERT B., and HARRIS, ROBERT B. The story of meat with a foreword by Jacob Simonson. 291 pp. Chicago, Ill., Swift & Co. [1942] 50 H59

A textbook for vocational high school students, dealing with the "fundamental operations, economics, and history of the meat industry."

- LECKIE, H. KEITH. The 1942-43 bacon agreement. Macdonal College Jour. 3(3): 4-5. Nov. 1942. 101 M144

A table gives a comparison of four bacon agreements.

- LECKIE, H. KEITH. The third bacon agreement, 1941-42. Econ. Annal. 12(5): 68-71. Oct. 1942. 280.8 Ec75

Reviews the past year's operations and surveys the prospects for the coming year. Includes hog slaughterings, storage program, domestic consumption, and bacon and hog prices.

- POLLOCK, R. C. Meat and proper nutrition. Kans. Stockman 27(3): 8-9. Jan. 1943. 49 K134

Meat is important in the diet as it is one of the richest sources of the B vitamins.

CURING AND PROCESSING

- DENSMORE, MARY L. Curing of pork. An important process, but it need not be complicated. Farm and Dairy 29(15): 15. Dec. 11, 1942. 6 F2279

Brief directions for curing pork on the farm.

- JOHNSON, LAMONT. Lost: 50,000,000 pounds. West. Farm Life, Dec. 15, 1942, pp. 5, 10. 6 R153

According to government estimates, 50,000,000 pounds of home-cured meats are lost annually through spoilage. Recommended curing methods are described and illustrated.

- A STANDARDIZED procedure for boning beef for locker storage. Locker Operator 4(5): 5-7, 14, 16. Dec. 1942. 295.8 L79

Procedure is described and illustrated. A table showing shrinkage from cutting, trimming, etc. is included.

DEHYDRATION

- MEAT dehydration process. Canad. Food Packer 13(12): 20. Dec. 1942. 286.83 C166

Discusses process for dehydrating both pork and beef developed at the Groffith laboratories which is suitable for overseas shipment to meet army and navy requirements.

- SWIFT & COMPANY. Dehydrated meat. Swift & Co. Agr. Res. Bul. 21, 7 pp. Chicago, Ill., Oct. 1942. 50.8 Sw5

Describes briefly processes and discusses keeping properties and shrinkage.

GRADES AND STANDARDS

BURK, L. B., and WHALIN, C. V. Market classes and grades of livestock. U. S. Dept. Agr. Bul. 1360, 30 pp., rev. Washington, U. S. Agricultural marketing administration, 1942. 1 Ag84B

"The purpose of this bulletin is to outline and explain briefly the United States standards for the market classes and grades of the various kinds of livestock commonly used as food animals, and to define or discuss the standard market terms associated with such classes and grades."

MARKETING

BROWN, A. J., and PHILLIPS, C. D. Livestock movement at Kentucky auction markets. Ky. Agr. Expt. Sta. Bul. 432, 32 pp. Lexington, June 1942. 100 K41

HOW HOG marketing permit plan would work, if imposed. Natl. Provisioner 107(22): 9-10. Nov. 28, 1942. 286.85 N21

Describes the permit plan for the orderly marketing of hogs. This will be applied to shipments if more hogs are ready for market than packers can handle.

U. S. DEPT. OF AGRICULTURE. WAR BOARD. Market more cattle. 15 pp., processed. [Washington, 1942]. 1.90 A5M34

WISCONSIN. UNIVERSITY. AGRICULTURAL EXTENSION SERVICE. Local livestock marketing. Wis. Univ. Agr. Ext. Serv. Econ. Inform. for Wis. Farmers 13(11): 1-4. Nov. 1942. 275.29 W75Ec

Marketing volume and practices of local livestock dealers and cooperatives, based on information from 10 Wisconsin counties.

PACKAGING

[AMERICAN MEAT INSTITUTE] AMI tests boxes for export shipments of lunch meat in cans. Natl. Provisioner 107(26): 8-9, 21. Dec. 26, 1942. 286.85 N21

Report of tests of design and construction of wooden boxes for delivering canned luncheon meat to destination in good condition in Army and lend-lease shipments.

[MORGAN, M. T.] AMA explains status of boxes for export shipment of meats. Natl. Provisioner 107(26): 9. Dec. 26, 1942. 286.85 N21

An explanation of the Agricultural Marketing Administration's export packaging specifications and requirements for canned and other meats.

PRICES AND PRICE CONTROL

NICHOLS, WILLIAM H., and SHEPHERD, GEOFFREY. Easing the packer squeeze. Iowa Farm Econ. 8(11): 8, 14, 16. Nov. 1942. 275.29 I692

Many pork packers have been caught in a tight price squeeze resulting from price ceilings and rising hog prices. Steps taken by the Government to restore packer processing margins are noted.

QUICK FREEZING

HOWES, E. W. Quick-freezing of meats governed by simple rules. West. Canner and Packer 34(13): 47. Dec. 1942. 286.83 W522

Statement of rules and procedures to be followed in the quick-freezing of meats.

RATIONING

CAN'T THE meat industry do the rationing job better? Natl. Provisioner 107(25): 10-11. Dec. 19, 1942. 286.85 N21

An argument for the handling of meat rationing by the meat industry.

CARVER, WAYNE H. Now about meat rationing. Locker Operator 4(4): 5, 14, 19-20. Nov. 1942. 295.8 L79

Effect of meat rationing on the frozen food locker industry.

CARVER, WAYNE H. U. S. meat rationing is near. Locker Operator 4(5): 8, 12-13, 17, 20. Dec. 1942. 295.8 L79

Problems of rationing meat through locker plants.

GOUDISS, C. HOUSTON. Share the meat. Forecast for Home Econ. 58 (10): 8-9, 44, 47. Dec. 1942. 321.8 F76

Reasons for the Government's voluntary "share the meat" program.

KAPLAN, J. J. Some problems in rationing meats. Rev. Econ. Statis. 24(4): 159-165. Nov. 1942. 251.8 R32

Discussion of the rôle of meat in human diet, administrative problems in meat rationing, determining the rationing unit, and the basis of rationing, whether value, quantity, or points.

STORAGE

LUCKY are we who have meat to store. Mo. Ruralist 83(25): 8, 11. Dec. 26, 1942. 6 R8891

General discussion of temporary preservation of meat.

SUPPLY

BERNSTEIN, IRVING. Meat; conservation in the distribution to consumers, 1917-1918. U. S. Bur. Labor Statis. [Hist. Studies of Wartime Prob.] 35, 31 pp., processed. [Washington, D. C.] 1942. Sources. 158.6 H62

Describes policies of the United States Food Administration with regard to meat conservation during the first world war.

BIGGER, H. HOWARD. Our fighting men need meat. Furrow, 47: 3, 11, 14. Nov.-Dec. 1942. 6 F98

General article discussing 1942 livestock marketing goals, purchases of meat by the Agricultural Marketing Administration and the value of meat in the diet.

CONWAY, H. M. Total meat supplies to be far short of official estimates. Natl. Live Stock Prod. 21(3): 8. Dec. 1942. 280.38 N21

The critical situation is the result of higher costs and labor shortages and "is aggravated by the continued threat of unduly low price ceilings on live animals and by the general attitude of providing cheap meat for consumers rather than encouraging adequate supplies."

ERDMAN, HENRY E. The crisis in meat. Commonwealth 18(49): 199-208. Dec. 7, 1942. 280.9 C732

Discussion of the present meat crisis in the United States, and measures by which it may be met. Problems of meat rationing are briefly considered.

NEUORDNUNG der fleischversorgung. Schweiz. Milch Ztg. 68(62): 279. Aug. 4, 1942. 44.8 Sch92

Signed:wh.

Describes a new order effective in September dealing with the regulation of the meat supply in Switzerland.

SPAIN. MINISTERIO DE ORGANIZACIÓN Y ACCIÓN SINDICAL. SUBDIRECCIÓN GENERAL DE ESTADÍSTICA. El consumo de carne en las capitales de provincia. Spain. Min. de Organiz. y Acción Sindical. Subdirec. Gen. de Estadís. Bol. de Estadís., no. 2, pp. 53-76. Apr.-June 1939. 263 Spl2

A study of consumption and supply of meat in the provincial capitals of Spain up to July 1938. Discusses the general effects of the war upon meat consumption, consumption of meat in national Spain, and the effect of the war upon the livestock situation. Detailed statistics are included.

TRANSPORTATION

[INDIANAPOLIS JOINT MARKETING IMPROVEMENT COMMITTEE] Wartime transportation survey shows value of the auto truck. Ind. Farmers' Guide 98(24): 16. Dec. 15, 1942. 6 In2

Report of a survey of activities of truckers hauling livestock to the Indianapolis market. The survey was made in cooperation with the Indiana Agricultural Experiment Station.

MATÉ

BRAZIL. CONSELHO FEDERAL DE COMÉRCIO EXTERIOR. Análise do movimento da exportação de erva-mate no Brasil. Brazil. Conselho Fed. de Com. Exterior. Bol. 5(36): 1-4. Sept. 7, 1942. 255.3 B738B

Analyzes the export trend of Brazilian maté, discussing the position of the leading firms and giving exports for each firm, 1941 and the first half of 1942 (quantity and value).

NUTS

CHASE, SPENCER B. The influence of delayed hulling on the color and quality of eastern black walnut kernels. Amer. Soc. Hort. Sci. Proc. 41: 131-135, illus. Sept. 1942. Literature cited. 81 Sol2

KLINE, L. V. A method of evaluating the nuts of black walnut varieties. Amer. Soc. Hort. Sci. Proc. 41: 136-144. Sept. 1942. Literature cited. 81 Sol2

OILS AND FATS

GENERAL

ERDMAN, HENRY E. Will we have enough fats and oils? Commonwealth 18(49): 209-216. Dec. 7, 1942. 280.9 C732

The present and prospective fats-and-oils situation in the United States, as influenced by the war.

* GERMANY. REICHSNÄHRSTAND. Grundlegende Änderung der ungarischen speisefettpolitik. Germany. Reichsnährstand. Marktber., no. 31, pp. 1-2. July 30, 1942. (Foreign film no. 77, Roll no. 281)

Describes an important change in the Hungarian food fat policy which will soon put Hungary in a position to export fat again.

MARKLEY, K. S. Vegetable oils that the United States needs from the American tropics. U. S. Bur. Agr. Chem. and Engin. ACE-173, 16 pp., processed. [Washington, D. C., 1942] References. 1.932 A2Ag8

Address, Inter-American Conference of Agriculture, Mexico, D. F., July 6-16, 1942.

Review of the vegetable oil resources of the American Republics. MEXICO. SECRETARÍA DE AGRICULTURA Y FOMENTO. DIRECCIÓN DE ECONOMÍA

RURAL. Monografías comerciales: semilla de algodón. Mex. Sec. de Agr. y Fomento. Dir. de Econ. Rural. Bol. Mens., no. 198, pp. 815-836. Nov. 1942. 254.5 Ag83

A commercial study of cottonseed, including its importance, Mexican and world production, Mexican and world consumption of cottonseed oil, Mexican trade in cottonseed, prices, and world international trade in cottonseed oil and cottonseed. Detailed statistics are included.

SCHIFFMAN, EDWARD G. Vegetable oil mill crushing capacity and probable crush, 1942-43 season. U. S. Farm Credit Admin. Coop. Res. and Serv. Div. W. C. 2, 8 pp., tables. Washington, D. C., 1942. 1.955 C2W19

U. S. BUREAU OF AGRICULTURAL ECONOMICS. Fats and oils processing, storage and transportation facilities in 1942-43 and 1943-44. U. S. Bur. Agr. Econ. Mktg. and Transportation Situation MTS-6, pp. 4-6. Nov. 1942. 1.941 M8M34

U. S. VEGETABLE oil mission to Brazil, March 9 to April 28, 1942. Report. 117 pp., processed. Washington, 1942. 307 Un36

The mission visited the principal oil producing, manufacturing and export centers and made suggestions with regard to transportation, training of technical experts and provision of equipment and means for applied research work, trade conditions, agricultural development, labor, legislation required to assist the Brazilian vegetable oil industry, reclassification of Brazilian vegetable oils and oil seeds for customs purposes, recovery of glycerin, tung plantation possibilities and plantation development of dende palm.

CONSERVATION

BERNSTEIN, IRVING. Edible fats and oils. Conservation in the distribution to consumers, 1917-1918. U. S. Bur. Labor Statis. [Hist. Studies of Wartime Prob.] 43, 31 pp., processed. [Washington, D. C.] 1942. Sources. 158.6 H62

Two policies were employed by the U. S. Food Administration: "stimulation of production, particularly of hogs, and curtailment of consumption. This report is confined to the conservation policies instituted to curtail consumption."

BERNSTEIN, IRVING. Utilization of waste fats. Food administration policies, 1917-1918. U. S. Bur. Labor Statis. [Hist. Studies in Wartime Prob.] 45, 7 pp., processed. [Washington, D. C.] 1942. Citations. 158.6 H62

A study of methods used by the Garbage Utilization Division in the conservation and recovery of waste fats.

KAY, SIDNEY G. Present supply and use of fats and oils. Amer. Dietet. Assoc. Jour. 18(12): 818-820. Dec. 1942. 389.8 Am34
Address, American Dietetic Association, Detroit, October 22, 1942.
Suggests ways to conserve fats and oils in the process of deep frying of foods.

PEANUTS

AKERS, HOWARD A. Peanuts--a super-goober co-op business. U. S. Farm Credit Admin. News for Farmer Coop. 9(6): 4-5, 15. Nov. 1942. 166.2 N47
Reprinted in Equity Union Exch. 29(49): 2. Dec. 9, 1942. 6 Eq5
PAYNE, DONALD S. Peanut flour; its development, manufacture and utilization. Bakers Digest 16(12): 285-286, 288. Dec. 1942. Literature cited. 389.8 S11

POULTRY AND POULTRY PRODUCTS

GENERAL

GRAY, RAYMOND E. Care of eggs determines market value. Ohio Agr. Col. Ext. Poultry Pointers 58, 4 pp. Columbus, 1941. 275.29 Oh32Pp
Discusses the production and handling of eggs during the storage season to insure marketing quality.
HEATON, E. B. New goals for poultry producers. Nation's Agr. 17(11): 6, 10. Dec. 1942. 280.82 B89
Shortage of meats will result in increased consumption of poultry. Post-war demand for poultry will depend on the quality of chickens marketed during the war.
HENDRICKSON, ROY F. Poultry's part in victory. Natl. Poultry Digest 4(45): 513-516. Sept. 15, 1942. 47.8 N219
Condensed from a talk presented at the International Baby Chick Association convention, Grand Rapids, Michigan, July 22, 1942.
POTTENBERGER, P. R. The future of the broiler industry. Northeast. Poultry Prod. Council (1941) 6: 16-23. 47.9 N814
A brief resume of the present status, factors affecting and an appraisal of possible developments in the broiler industry.

FREEZING AND DRYING

DRIED eggs of prime importance. Government buying expected to be heavy in 1943--frozen eggs to be a feature in meeting almost unlimited needs for drying. Amer. Egg & Poultry Rev. 3(13): 608, 613-614. Dec. 1942. 47.8 Am38
Reviews the industry in 1942 and discusses drying problems, government purchases, price ceilings, and the use of frozen eggs for drying.
KINGHORNE, J. W. Dried eggs and the war. Natl. Poultry Digest 4(45): 517-522. Sept. 15, 1942. 47.8 N219
Condensed from a talk, "The AMA's Work During the Last 12 Months" presented at IBCA convention, Grand Rapids, Michigan, July 21, 1942.

TERRE, WILLIAM L. The control laboratory in the egg industry. Amer. Egg & Poultry Rev. 3(13): 632. Dec. 1942. 47.8 Am38

Services of a control laboratory in both the frozen and dried egg industries pay big dividends in the form of better products and increased sales.

WILSON, ROGER V., and SLOSBERG, HARRY M. Grading dried eggs. U. S. Egg and Poultry Mag. 49(1): 20-21, 42-44. Jan. 1943. 286.85 Eg3
Reprinted from the September 1942 issue of Food Industries.

"Procedure described eliminates the individual human factor to the greatest extent possible, permitting comparable and reproducible grading."

MARKETING

FREELAND, ROY. The "best dressed" turkey. Kans. Farmer 79(23): 3, 16. Dec. 5, 1942. 6 K13

Cooperative marketing of turkeys by the Arkansas Valley Turkey Pool.

REYNOLDS, HENRY J. Recent developments in poultry processing. Amer. Poultry Jour. 74(1): 4, 17, 20-21. Jan. 1943. 47.8 Am32
Developments in killing, picking, cooling, and dressing, are outlined.

SPOONER, HARRY L. Marketing turkeys. Rural New Yorker 101(5543): 595. Nov. 28, 1942. 6 R88

Tyler Sprague, a producer of Bartonville, Ill., has been successful in marketing turkeys at retail. His methods are described.

VONDELL, JOHN H. Market poultry. Mass. State Col. Ext. Serv. Leaflet 11, rev., 12 pp. Amherst, Mass., Apr. 1942. 275.29 M381L
Brief handbook on the preparation for market, marketing, and market grades, of poultry in Massachusetts.

PRICES

TERMOHLEN, W. D. What we may expect on egg prices. Natl. Poultry Digest 4(45): 530-532. Sept. 15, 1942. 47.8 N219

Condensed from a talk presented at the seventh Neppco Exposition, New York, Aug. 26, 1942.

QUALITY

DOW, GEORGE F. Quality and weight of eggs sold in Maine; summary of inspection records of Maine Department of agriculture for eggs sold in stores in Portland, South Portland, and Westbrook, Jan. 1941 to Feb. 1942. Maine Agr. Col. Ext. Serv. Farm Econ. Facts, no. 49, pp. 1042-1047, processed. Oct. 1942. 275.29 N281F

LEVIN, GERSON. Chief causes of breakage of shell eggs in transit. Amer. Egg & Poultry Rev. 3(13): 593-594, 596. Dec. 1942. 47.8 Am38
Statistical analysis of the results obtained from a study conducted jointly in January 1942 by the National Poultry, Butter and Egg Association and the Dairy and Poultry Branch of the Agricultural Marketing Administration.

WILLIAMS, LESTER. Highlights of egg inspectors' work. Mo. Dept. Agr. Bul. 40(13): 17-21. Dec. 15, 1942. 2 M69B

SOYBEANS

BUELENS, EMIL A. The soybean has a great future. Grain and Feed Jours. Consolidated 89(10): 419. Nov. 25, 1942. 298.9 G762
Address, Chicago Chapter, Society of Grain Elevator Superintendents.

History, chemical make-up, handling and processing.

HAFNER, FRED H. General considerations of soy flour as a bread ingredient. Bakers Digest 16(12): 282-284. Dec. 1942. Literature. 389.8 Sil

LENNOX, C. G. Edible soybean--a food crop for Hawaii. Hawaii. Planters Rec. 46(3): 139-158. 1942. Literature cited. 25 H311
Suggests cultivation of soybeans as an emergency wartime food crop and discusses varieties, cultural requirements and nutritional value. Directions for cooking the beans and several recipes are included.

THOMAS, GEORGE C. Soybean meal still in beans, say processors. Prairie Farmer 114(26): 16. Dec. 26, 1942. 6 P883B

Shortage of meal for livestock feed is due to lack of facilities for processing the crop.

WILSON, M. L. The place of soybeans in advancing world nutrition, an address...Purdue University, Lafayette, Ind., Sept. 1942, pp. 15-17. [Washington, U. S. Extension service] 1942. 1.913 A2W69

SUGAR

NEEDHAM, ENOCH. Control of the sugar market during World war I. U. S. Bur. Labor Statis. [Hist. Studies of Wartime Prob.] 33, 32 pp., processed. [Washington, D. C.] 1942. Citations. 158.6 H62

"This report describes the policies of the United States Food Administration in its effort to insure an equitable distribution of the available sugar supply in 1917-1919 in its progress from the producer to the distributing trade. It discusses the organization of the agencies established for this purpose and their functions and administrative procedures."

ROZENBAUM, I. I. Printsipy raspredeleniia zheleznodorozhnoi svely mezhdu zavodami. (Principles of transporting beets by railroad between plants) [Moskva] Tsent. Nauch. Issled. Inst. Sakh. Promysh. Trudy. (Cent. Sci. Res. Inst. Sugar Indus. Trans.) 1939: 219-229. 1941. 66.9 M85

Since the seasonal transportation of sugar beets is apt to disorganize the normal transportation activity of railroads, a directive of 18th Congress of the Communist Party orders that sugar beet plantations should be as near as possible to the sugar plants, and vice versa; that existing plants should provide for adequate storage of the raw material so that they could store up for a longer period of time.

SHAKIN, A. N. Rabota TsINSa v 1939 g. (Work of the Central scientific research institute for sugar industry during 1939) [Moskva] Tsent. Nauch. Issled. Inst. Sakh. Promysh. Trudy. (Cent. Sci. Res. Inst. Sugar Indus. Trans.) 1939: 3-8. 1941. 66.9 M85

In accordance with the directive of the 18th Congress of the Communist Party, the Institute concentrated its activities towards producing 35 million centners (hundredweights) of sugar from a total of 282 million centners of sugar beets norm set for the end of the Third Five Year Plan. One of the chief problems of the Institute was devising means for better preservation of raw material and the extension of working hours at the sugar plants. By natural cooling above, it was possible to extend the working range of the raw material to 160 days, and further experiments revealed that even 200 days of preservation of the raw material were possible, depending upon local conditions.

At the K. hiebknecht plant experiments were conducted for speeding up the half-product system by means of continuous work diffusion, with good results.

By-products of the sugar industry now include fermented glycerine, and the application of costly chemicals has been reduced by about 50%.

U. S. AGRICULTURAL CONSERVATION AND ADJUSTMENT ADMINISTRATION. SUGAR AGENCY. Statistics on receipts and distribution of sugar in the United States, 1934-39. U. S. Dept. Agr. Statis. Bul. 77, 69 pp. Washington, D. C., 1942. 1 Ag84St

VINOGRADOV, N. V. Vybor mesta i moshchnosti novykh sakharnykh zavodov v SSSR. (The selection of location and capacity of new sugar plants in the USSR.) [Moskva] Tsent. Nauch. Issled. Inst. Sakh. Promysh. Trudy. (Cent. Sci. Res. Inst. Sugar Indus. Trans.) 1939: 207-212. 1941. 66.9 M85

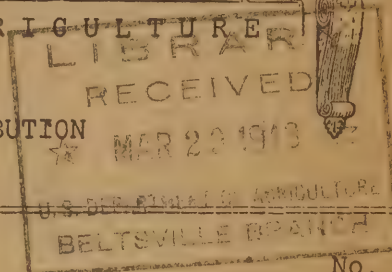
Over one billion ton-km. is consumed in the transportation of sugar from centers of production to distribution and consumption centers. Since the sugar consumption in the USSR is on the increase, plans are now made so that the various regions of the country may be self-sufficient. In 1938 European Russia consumed 59.3% of the sugar produced but produced only 22.2%, while the Ukraine produced 72.4% of the total for the USSR, but consumed only 18.5%.

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Section D, Plant Science. Supersedes Plant Science Literature.

Section E, Forestry. Continues Forestry Current Literature, which ceased publication with v. 7, no. 2, Mar.-Apr. 1940.

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SECTION F
FOOD PROCESSING AND DISTRIBUTION

Vol. 2

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GENERAL

- AMERICAN ACADEMY OF POLITICAL AND SOCIAL SCIENCE. Nutrition and food supply: the war and after. Amer. Acad. Polit. and Social Sci. Ann. 225: 1-221, 271-279. Jan. 1943. 280.9 Am34
Contains articles on science and nutrition, food supplies and public policy, consumption and distribution, production and processing. Articles included in this Bibliography are listed under the name of the author.
- BARTLETT, ARTHUR C. Food in the present emergency. 6 pp., processed. Washington, D. C., U. S. Dept. of agriculture, 1942. 1.942 A2B28
Address before the American Dietetic Association, Detroit, Mich., Oct. 21, 1942.
- BLACK, JOHN D. Food: War and postwar. Amer. Acad. Polit. and Social Sci. Ann. 225: 1-5. Jan. 1943. 280.9 Am34
Introductory article to Nutrition and Food Supply: The War and After.
- CLAYTON, CLAUD F., and BLACK, JOHN D. Wartime food administration - U. S. A. Amer. Acad. Polit. and Social Sci. Ann. 225: 96-105. Jan. 1943. 280.9 Am34
- EASTMAN, E. R. Dig or diet! Amer. Agr. 140(2): 1, 10. Jan. 16, 1943. 6 Am3
General discussion on the food problem.
- HUNTER, H. T. Only "fool mistakes" will bar a quick victory. Canad. Grocer 57(1): 19, 33. Jan. 1, 1943. 286.83 C162
Survey shows 34% customers hoarding foods to considerable extent and only 3% not at all.
- MCGEACHY, CRAIG. What the war has taught us about food. In U. S. Office of defense health and welfare services. The food front, pp. 3-9. Washington, D. C., 1942. 173.3 H34F
General discussion of food conditions in Great Britain.
- THE OUTLOOK for the future. So. African Poultry, Pigeon and Bird Mag. 48(371): 275-276. Dec. 1942. 47.8 S683
In the column "South of the Hex," by "Observer."
Post-war outlook for food, cereals, and the meat industry, the poultry position at present, the present food situation, and the Egg Marketing Control Scheme, in South Africa.
- PERU. LAWS, STATUTES, ETC. Junta nacional de fomento de producción alimenticia. La Vida Agr. 19(227): 755-756. Oct. 1942. 9.8 V66
Gives the text of Law [no. 9611] authorizing the Executive Power to create a National Food Production Board with extraordinary powers, to centralize direction and control of production, distribution, and consumption of food products, for the duration of the war, and the text of the decree of September 22, 1942, setting up this Board.

SAYRE, MORRIS. The essentiality of food to the war program. Cracker Baker 32(1): 27-28, 43. Jan. 1943. 389.8 C84
 SAYRE, MORRIS. Food can't be taken for granted. Food Indus. 15(1): 47-48. Jan. 1943. 389.8 F737

"Production, processing and distribution of the food which we and our allies must have to win the war is a complex enterprise. It is so complex, in fact, that without intelligent planning and administration, the food needed will not be available."

TOWNSON, D. C. Food is a munition of war. Canning Age 24(1): 38. Jan. 1943. 286.83 C165

U. S. PRESIDENT (ROOSEVELT, FRANKLIN D.) Text of order appointing Wickard food administrator. Food Indus. 15(1): 45-46, 111. Jan. 1943. 389.8 F737

Executive order, issued by the President on December 5, 1942, forms the basis for the future activities of the Food Administrator.

WICKARD, CLAUDE R. Food in wartime. 6 pp., processed. Washington, D. C., U. S. Dept. of agriculture, 1942. 1.91 A2W63

Radio address.

CANNING AND CANNED FOODS

CAMERON, E. J. Canning technology. Indus. and Engin. Chem. 35(1): 38-42. Jan. 6, 1943. Literature cited. 381 J825

"Developments in canning technology are in the stage of rapid transition, and to a notable extent they have taken a course parallel to changes in the manufacture of containers."

"Information obtained on the applicability of the new containers is being applied as facilities are expanded for manufacture of the new materials. New containers are being studied from the standpoint of susceptibility to external and internal corrosion."

"The development and use of substitute solders which are low or lacking in tin and correspondingly high in lead is of technical importance in canning, and investigations are now underway to test suitability from manufacturing and public health standpoints."

HENDRICKSON, R. F. The canning industry's job in days ahead. Canning Age 24(1): 36, 64. Jan. 1943. 286.83 C165

KANZLER, ERNEST. Text of order regulating canned foods wholesaling. Part 1084--Canned foods. Amer. Grocer 149(3): 12-14. Jan. 20, 1943. 286.83 Am32

Office of Price Administration. Conservation Order M-237, as amended January 7, 1943.

YOUNG, W. G. Wartime problems discussed at Toronto meeting for canners. Canad. Food Packer 13(12): 11-20, illus. Dec. 1942. 286.83 C166

Editor's ninth annual report of an annual meeting of the Canned Foods Association of Ontario.

CONSUMPTION

MEAL, W. G. The relationship of centers of production to centers of consumption. Veg. Growers Assoc. Amer. Ann. Rpt. 1942: 37-40. Chicago, Ill., 1942. 81 V52

WELLS, ORIS V. America's changing food consumption; 1909-1941.

9 pp., processed. [Washington, D. C., U. S. Bur. of agricultural economics, 1942.] 1.941 S2F732

Also in Hoard's Dairyman 87(21): 592. Nov. 10, 1942. 44.8 H65

Address, American Home Economics Association, Boston, Mass.,

June 23, 1942.

Includes a table showing estimated average annual per capita consumption of food in the United States, by commodity, 1909-41.

WOMAN'S HOME COMPANION. Family food and grocery purchasing. 290 pp.

New York, Crowell-Collier publishing co., 1941. 280.32 W842

Results of survey covering one month's purchases as reported by the Reader-Editors of Woman's Home Companion.

DEHYDRATION

ARMY STANDARDS for dehydrated foods. Food Indus. 15(1): 55, 102-104.

Jan. 1943. 389.8 F737

Tentative specifications for dehydrated foods for Army use have been issued by the Quartermaster Corps. Lists the requirements for dehydrated carrots, cabbage and onions. Changes in specifications previously published are also given.

BEAVENS, E. A. Food dehydration: a revived industry. Rural New

Yorker 52(5547): 34-35, 36. Jan. 23, 1943. 6 R88

COMPRESS dehydrated foods to save space. Natl. Provisioner 108(4): 11.

Jan. 23, 1943. 286.85 N21

"Experience to date indicates that compression and the resulting reduction of the food surface exposed to the air cause the dehydrated eggs, vegetables, meat and other foods to keep much longer than in the dehydrated but uncompressed form. Compression squeezes out most of the air and thus reduces the opportunity for oxidation, one of the contributing causes of food spoilage."

COMPRESSING dehydrated foods. Mfrs. Rec. 112(1): 28-29. Jan. 1943.

297.8 M31

Thirty to eighty percent more space saved by new process which removes air. Chart shows how compression of dehydrated food would save valuable cargo space.

CONSIDER the food engineer. Acco Press 20(12): 6-9. Dec. 1942.

6 Ac2

Lists drying plants in Texas.

DEHYDRATED and reconstituted foods demonstration. Amer. Dietet.

Assoc. Jour. 19(1): 35-37. Jan. 1943. 389.8 Am34

Discussion of exhibit at Detroit meeting of American Dietetic Association.

DEHYDRATION reduces shipping space. Forecast 59(1): 20-21, 52-54.

Jan. 1943. 321.8 F76

ERISMAN, J. L. Principles and applications of drying or dehydration.

West. Soc. Engin. Jour. 47(6): 250-259. Dec. 1942. 290.9 W522

HENSLEY, HARRY C., and GESSNER, ANNE L. Dehydration by cooperative

associations. Market Growers Jour. 72(1): 14-15, 21. Jan. 1,

1943. 6 M34

General discussion on dehydration plants and their equipment and processes.

HIGHLANDS, M. E. The present status of dehydration. Refrig. Engin. 45(1): 12-15, 44, 59. Jan. 1943. 295.9 Am325

A comprehensive survey of the dehydration of foods, outlining the uses of refrigeration made to date in some processes.

LOCKLEY, LAWRENCE C. Dehydrated foods. Harvard Business Rev. 21(2): 253-258. Winter 1943. 280.8 H262

History, future and economic aspects of dehydration.

MARSHALL, W. R., JR. Drying of foods. Heating, Piping and Air Conditioning 15(1): 10-12. Jan. 1943. 291.8 H352

"Rapidly expanding demand for dried foods to meet army, navy, and lend-lease requirements is forcing more and more plant engineers and operators to become familiar with the field of drying and its ramifications. Presents general picture of industrial drying practice and theory, and to show how they may be applied to food drying in order that those who are becoming acquainted with problems of drying may be better able to understand the underlying principles involved.

Considers the problems involved in the selection, design, and operation of dryers which are adaptable to the drying of foods."

MEAL, W. G. Dehydration. Veg. Growers Assoc. Amer. Ann. Rpt. 1942: 47-61. [Chicago, Ill., 1942] 81 V52

MRAK, E. M. Developments in dehydration. Amer. Dietet. Assoc. Jour. 19(1): 6-12. Jan. 1943. References. 389.8 Am34

Contents: Advantages and disadvantages of dehydration; dehydration procedures; nutritional value of dried foods; storage of dried foods.

NEW ARMY specs: New dehydrated fruit and vegetable requirements are still tentative--work on eggs, milk, soybeans, and other foods.

West. Canner and Packer 35(1): 37-42. Jan. 1943. 286.83 W522

DIET AND FOOD HABITS

BOGERT, L. JEAN. Good nutrition for everybody. 165 pp. Chicago, Ill., University of Chicago press, 1942. 389.1 B63G

BORSOOK, HENRY C. Our food: as science now regards it. Nutrition in the war effort affects all producers of food, including citrus growers. Calif. Citrog. 28(2): 30, 44-45; (3): 62, 70-71. Dec. 1942, Jan. 1943. 80 C125

In the first part of this article, the writer tells "of the changed conception of foods -- considering them as nutritive essentials in place of meat, bread, vegetables, fruits, etc." He also outlines "the status of the diet of defense workers, as found from careful studies, in which definite deficiencies were found."

In the concluding part he "offers some remedies for this situation."

CANADA. DEPT. OF PENSIONS AND NATIONAL HEALTH. NUTRITION SERVICES.

Canadian nutrition programme. 18 pp. Ottawa, 1942. 389.1 C163

Aim of program is to help make Canadians healthier through the application of well-established principles of nutrition.

DAVIS, JOSEPH S. Nutrition, social science, and public policy. Amer. Acad. Polit. and Social Sci. Ann. 225: 6-9. Jan. 1943. 280.9 Am34

DURFEE, S. T. The utilization of dried brewers' yeast in food products: Cornell scientists investigate brewers' yeast as an aid to national nutrition program. Brewers Digest 18(1): 27-29. Jan. 1943. 390.8 B75

ELVEHJEM, C. A. Landmarks in the progress of the science of nutrition. Amer. Acad. Polit. and Social Sci. Ann. 225: 10-16. Jan. 1943. 280.9 Am34

EMERGENCY nutrition researches in wartime. Nutr. Rev. 1(2): 53-54. Dec. 1942. 389.5 N953

Many unusual research problems are being presented to nutrition workers in war-torn England. The shortage of fruits and vegetables has made it imperative that all sources of essential food factors be examined with great care, in order to evaluate their potential contribution to the national health program.

FURNAS, C. C., and FURNAS, S. M. The story of man and his food. 364 pp. New York, The New Home library, 1942. Notes [bibliographical], pp. 331-354. 389.1 F982S

At head of title: Man, Bread and Destiny.

The following is quoted from the concluding paragraph of the introductory chapter to the book:

"We have attempted to survey the rôle of diet in man's life from earliest times down to the present, and to summarize developments in the relatively new science of nutrition. We have tried to steer a course between the conservatism which dismisses the findings of nutritional scientists as so much fol-de-rol, and the fanaticism which makes a religion of vitamins and calories, and to point a middle road out of the maze of conflicting data. Our investigations have taken us around the world many times--by the library line. Instantaneous jumps from China to South America, from the crudities of the prehistoric diet to the over-refinement of modern times, are to be expected, and the Poles and the Tropics frequently meet in a single sentence. The anecdote warehouse is always open and some of the better articles have been put on display. We have viewed the past and the present of diet and have even taken a brief glance at the synthetic foods of the future." -- pp. xviii-xix.

GLASSTONE, SAMUEL, and GLASSTONE, VIOLETTE. The food you eat: A practical guide to home nutrition. 277 pp. Norman, University of Okla. press, 1943. 389.1 G46

GORRELL, FAITH L., MCKAY, HUGHINA, and ZUILL, FRANCIS. Food and family living. 522 pp. Chicago, J. B. Lippincott co., 1942. 389.2 L27

HOWE, PAUL E. The dietaries of our military forces. Amer. Acad. Polit. and Social Sci. Ann. 225: 72-79. Jan. 1943. 280.9 Am34

HOWE, PAUL E. Nutritional aspects of food processing. Indus. and Engin. Chem. 35(1): 24-25. Jan. 6, 1943. 381 J825

"The establishment of nutritional standards that include labile and soluble nutrients presents new problems in attaining an adequate dietary that have repercussions in the processing of foods. Procedures in processing may result in significant modification of the original nutritive value. Where processing causes considerable destruction, the consumer must look elsewhere for those nutrients. Failure of the consumer to recognize the significance of these losses may result in malnutrition in cases where the foods form an appreciable part of well established habits. Evidence is accumulating to show that there are considerable losses in nutrients in the preparation and service of foods in general.

"Processors can profitably show the nutritive value of foods as

marketed and the consequences of improper handling in the preparation and serving. They can advise on the best ways of preparing food to conserve the maximum nutritive value. To do this, the changes in nutritive value from the time food reaches the processor until it is consumed must be known."

IGNATIEFF, FLORENCE. Nutrition in war industry. Canad. Pub. Health Jour. 33(12): 571-574. Dec. 1942. 449.8 P964

Outlines attempt to practise the principles of nutrition and produce attractive, economical meals, using our knowledge of scientific nutrition in the planning and production.

KELLOGG, CHARLES E. Soils and nutrition. Amer. Acad. Polit. and Social Sci. Ann. 225: 17-21. Jan. 1943. 280.9 Am34

KUSCHKE, BLANCHE M. Rhode Island food habits. R. I. Agr. Expt. Sta. Misc. Pub. 13, 12 pp., processed. Kingston, 1942. 100 R34M

LELESZ, E. The problem of increase in vitamin content of agricultural products in view of improving the diet of the people. Internatl. Inst. Agr. Monthly Bul. Agr. Sci. and Pract. [Reprint from Internatl. Rev. Agr.] 33(7-8): 265T-285T. July-Aug. 1942. Bibliography. 28 In8Mo

Contains the following sections: I. Decisive changes in the conception of diet; II. Increase in vitamin requirements and search for new sources of these principles; III. Choice and intensified cultivation of plants rich in vitamins; IV. Factors which influence the vitamin content of agricultural products; V. Artificial enrichment in vitamin content of food products; VI. Transformation of food products and conservation of vitamins; VII. Control of foodstuffs and international conventions.

MEAD, MARGARET. Dietary patterns and food habits. Amer. Dietet. Assoc. Jour. 19(1): 1-5. Jan. 1943. 389.8 Am34

MEAD, MARGARET. The factor of food habits. Amer. Acad. Polit. and Social Sci. Ann. 225: 136-141. Jan. 1943. 280.9 Am34

MOSER, ADA M. Food habits of South Carolina farm families. S. C. Agr. Expt. Sta. Bul. 343, 38 pp., illus. Clemson, 1942. 100 So8

NATIONAL RESEARCH COUNCIL. COMMITTEE ON FOOD AND NUTRITION. Recommended dietary allowances. 2 pp., processed. Washington, D. C., 1942. 389.1 N2182

PETT, L. B. Food makes a difference. Canad. Pub. Health Jour. 33(12): 565-570. Dec. 1942. 449.8 P964

PHIPARD, ESTHER F. How good is our national diet? Amer. Acad. Polit. and Social Sci. Ann. 225: 66-71. Jan. 1943. 280.9 Am34

RICHARDS, AUDREY I. Land, labour and diet in Northern Rhodesia; an economic study of the Bemba tribe. 423 pp. London [etc.] Published for the International institute of African languages & cultures by the Oxford university press, 1939. 446 R39

The aim of the author is to discuss the extent and variety of nutritional problems in one African society. She stresses the variety of factors, economic, political, legal and religious which have affected the people's diet, and shows "how the biological facts of appetite and diet are themselves shaped by the particular system of human relationships and traditional activities which are standardized in a social group - in other words the cultural mechanisms for producing, preparing, and dividing food." Details

are given on the Bemba diet, the perfect meal, eating and drinking customs, storage of food, preparation of meals, diet and domestic economy, food distribution in a typical village, ownership, budgeting, and exchange of food supplies, the production of food including land and land tenure, soil selection, and methods of cultivation, and questions of labor and time spent on particular tasks. Appendices give the lists of chief Bemba foodstuffs and methods of preparation, and the composition of Bemba foods. A table contains work diaries kept in two villages for short periods.

SIEBEL, R. V., WEBER, P. J. F., and SINGRUEN, ELSIE. Brewers' yeast comes to the rescue in food rationing. *Mod. Brewery Age* 28(6): 22-24, 72-75. Dec. 1942. 390.8 M72

Article is designed specifically to advance constructive suggestions for actual meal planning for different consumer groups with respect to one readily available food source of high nutritive value.

STEWART, T. D. Food and physique. *Amer. Acad. Polit. and Social Sci. Ann.* 225: 22-28. Jan. 1943. 280.9 Am34

STIEBELING, HAZEL K. How well fed is the American family? In U. S. Office of defense health and welfare services. The food front, pp. 18-21. Washington, D. C., 1942. 173.3 H34F

A discussion of the American diet from the nutritional point of view.

TAYLOR, DEMETRIA. Nutrition handbook: A complete guide to the nutritional content of the food we eat. 231 pp. New York, Doubleday, Doran and co., inc., 1942. 389.1 T214

U. S. OFFICE OF DEFENSE HEALTH AND WELFARE SERVICES. The food front; a series of eleven lectures delivered... March 11-April 15, 1942. 52 pp. Washington, D. C., U. S. Govt. print. off., 1942. 173.3 H34F

Papers included in this bibliography are listed under the name of the author.

WODICKA, VIRGIL O. Food requirements for overseas use. *Indus. and Engin. Chem.* 35(1): 12-15. Jan. 6, 1943. 381 J835

Discussion of the work of the Quartermaster Corps Subsistence Research Laboratory, Chicago, Ill.

DISTRIBUTION AND MARKETING

COOK, EDITH N. Food trade barriers--a challenge to the state legislatures. *U. S. Dept. Com. Dom. Com.* 31(3): 15-16. Jan. 21, 1943. 157.54 D713

Food trade barrier laws which impede production, movement and use of food products should be repealed.

THE EXPORT and production committee has as its goal the advancement and growth of Argentine commerce. *Times of Argentina*, 50th Anniversary Sup., Oct. 12, 1942, p. 12. 286.8 T48

This article describes how the Committee operates, industry's participation in the work, and the sending of representatives to other countries of the continent.

REID, E. P., and HOPPER, W. C. Market for farm products in the Sydney area of Nova Scotia. 212 pp., processed. Ottawa, Canada, Dept. of agriculture, 1941. 280.3 R272

Report of study giving results of detailed investigation of the quantity, quality and methods of marketing and distributing various kinds of farm produce.

U. S. MARKETING of farmers' products proposed in House. Northwest. Miller 213(1): 57. Jan. 6, 1943. 298.8 N81

Congressional committee to study plan aimed at elimination of "middleman" -- Representative Fulmer charges exorbitant costs in getting products to consumer.

U. S. SURPLUS MARKETING ADMINISTRATION. Chart book on domestic distribution programs for agricultural products. 28 pp., processed. [Washington, D. C.] Jan. 1942. (SMA-EAS-2) 1.944 D3Sml

Charts and graphs on some of the general phases of the agricultural problem and on the distribution programs of the Surplus Marketing Administration designed to meet it.

VANISHING duties. Business Week, no. 698, pp. 40, 43. Jan. 16, 1943. 280.8 Sy8

"Canadians see in last week's agreement to pool production and distribution of agricultural commodities of the United States and Canada (BW - Jan. 9, 1942, p. 59) the commencement of a continental system in which both farm and factory production of the two countries will be rationalized. In this they are looking to the postwar era when the two will exchange products that each is specially fitted to produce."

WAUGH, FREDERICK V. The food distribution programs of the Agricultural marketing administration. Amer. Acad. Polit. and Social Sci. Ann. 225: 169-176. Jan. 1943. 280.9 Am34

YOUNG, F. J., ed. Applied marketing research - reports on methods by the New England Chapter. Jour. Mktg. 7(3): 199. Jan. 1943. 280.38 J82

Result of project to collect articles outlining specific practical marketing research methods which have been or are now being used. Articles are: Case history of sales quotas, by William Applebaum, pp. 200-203; Manufacturer's sales research helps large customers to grow, by D. C. Whittinghill, pp. 203-205; A survey - and the result, by G. L. Pippette, pp. 205-207; Method of measuring effectiveness of business and trade paper advertising, by Richard L. Edsall, pp. 208-209.

GRADES AND STANDARDS

BRIEF summaries of grade standards. Food Indus. 15(1): 70, 111. Jan. 1943. 389.8 F737

Digests of standards issued by the Agricultural Marketing Administration.

GRADE labeling...OPA's troubles will increase when it becomes compulsory. Canning Age 24(1): 30-31, 62, 64. Jan. 1943. 286.83 C165

HINTON, C. L. Changes in food laws and regulations. Food 11(135): 325-326, 332. Dec. 1942. 389.8 F738

Part 16. Labelling.

WAR REFORMS in distribution. Canning Trade 65(25): 12-13, 22. Jan. 18, 1943. 286.83 T67

Discussion of the problems involved in can identification and grade labeling.

PACKING AND PACKAGING

BABBITT, MARCY. 1943 status of packaging and advertising. Confectioners Jour. 69(816): 25-27. Jan. 1943. 389.8 C76

Good public relations campaign can establish the ground work for post-war merchandising and advertising.

FULL TEXT of order M-104, closures for glass containers. Glass Packer 22(1): 27-30. Jan. 1943. 309.8 G463

GOVERNMENT order reference section: Tin conservation order. Canning Age 24(1): 42-46. Jan. 1943. 286.83 C165

M-81, as amended Dec. 9: Conservation regulation controls container use by classification of commodities.

KATZ, S. H. Protection of foodstuffs against war gases. Indus. and Engin. Chem. 35(1): 20-23. Jan. 6, 1943. Literature cited. 381 J825

"Foodstuffs can be protected by suitable wrappings and coverings. Hermetically sealed metal, glass, or glazed earthenware containers provide perfect protection. Cellophane films are excellent. Multiple wrappings of dense sized paper, cellophane, waxed and coated papers are good. Corrugated paper cartons with abundant glue or sodium silicate in their structure are resistant. Seams, edges, and corners are points of weakness. Foodstuffs out-of-doors, whether unpacked or in containers, should be covered with paulins.

"Some decontamination or salvage of affected foods may be possible. Foods contaminated with arsenicals must not be used unless unaffected parts can be separated from affected parts which must be condemned. Salvage and subsequent utilization of contaminated foods should be under the authority of medical or chemical warfare officers, or other qualified persons."

"KELGEE." War-time glass containers. Food 11(135): 327. Dec. 1942. 389.8 F738

MELSON, ROBERT R. Food packaging for overseas use. Indus. and Engin. Chem. 35(1): 16-19. Jan. 6, 1943. 381 J825

"Quartermaster Corps is called upon to ship hygroscopic food products, such as dehydrated fruits and vegetables, dry-milk solids, and powdered eggs, to both arctic and tropical areas. The problem of packaging for these extremes of climate became critical when war conditions reduced the availability of rubber, tin, aluminum, and steel plate.

"The trend is away from metal and toward flexible packaging materials. Resistance to insect infestation, grease transfer, and odor transfer are of interest.

"Substantial shipping cases are required, since mechanical abuse is expected and the cartons may be exposed to rain or wet ground. An effort has been made to package the Army's food in toxic war gas-resistant materials. Many materials of varying degrees of resistance have been tested. Proteins, regenerated cellulose, and polyvinyl alcohol give good resistance; asphalt and waxes, considerably less protection. Chemical decontamination of gassed food stores is difficult."

NAVY BOX specifications. Fibre Containers 28(1): 24, 26, 28. Jan. 1943. 286.8 F44

NEW EXPORT packaging specifications. Canning Age 24(1): 48-49. Jan. 1943. 286.83 C165

PAPERBOARD on the food front. Fibre Containers 28(1): 10, 12, 14, 19, 22. Jan. 1943. 286.8 F44

General picture of events connected with the food processing and distributing problems.

THE PART of plastics in packaging. Confectionery Prod. 8(12): 268-269. Dec. 1942. 389.8 C762

ROWNEY, R. L. Food packing to-day. Food Mfr. 17(12): 340-343. Dec. 1942. 389.8 F736

Reviews briefly the position of food packing after three years of war and discusses probable post-war developments.

SIPPLE, H. L. Metal and fiber containers for food during the present emergency. Amer. Dietet. Assoc. Jour. 19(1): 26-28. Jan. 1943. 389.8 Am34

On the basis of our present information, metal and fiber containers for the essential foods should be available in sufficient quantity during the emergency period. Apparently factors other than the food container supply, such as the extent of food production, available food preservation equipment (other than containers), and volume of military and Lend-Lease purchases will determine the amount of packaged food available for civilian use during the coming year. The conservation orders issued from Washington are all directed toward assuring the greatest possible use of supplies available.

TOULOUSE, J. H. Standardization of glass containers. Natl. Carbonator and Bottler 75(456): 40-41, 70, 72, 74, 76, 78, 80. Jan. 1943. 389.8 So8

Methods of conserving present supply are described.

WARTH, A. H. Packaging trends. Indus. and Engin. Chem. 35(1): 43-46. Jan. 6, 1943. Literature cited. 381 J825

Packaging trend with respect to Conservation Orders of WFB is discussed. Illustrations are given in the transfer of foods, medicinal, and chemicals from one type of container to another, with attending advantages or disadvantages. The lightening of the weight of metal used in containers and caps is discussed, together with reference to size and shape of containers. The manufacture of electrotin plate is illustrated.

WOOD, H. C. For food packers: an economical selling service in wartime. Glass Packer 22(1): 38-39. Jan. 1943. 309.8 G463

Broker-Manufacturer Committee of the Grocery Manufacturers of America conducted survey of the selling services offered to manufacturers by the nation's food brokers. Object of this survey was to determine to what extent brokers could take over the merchandising of food specialties through retail grocery stores. Article tells why, and offers valuable pointers on this type of sales set-up.

WOODROOF, J. G., and DuPREE, WELDON. Frozen foods containers and container materials. Refrig. Engin. 45(2): 75-81, 117. Feb. 1943. 295.9 Am32J

Authors give data on more than 5,200 weighings of five frozen food products placed in packages of approximately 100 kinds and combinations of packaging materials over a period of one year. Stresses the importance of the use of paraffin, and points out that every package must have a water-impervious film.

PRESERVATION

BATCHELDER, ESTHER L. Conserving the foods we produce. In U. S. Office of defense health and welfare services. The food front, pp. 26-29. Washington, D. C., 1942. 173.3 H34F

"In summary then, we can think of conserving the foods we produce in terms of (1) proper harvesting, distribution, and preparation of the fresh products of the garden and the farm market, (2) proper preparation and serving of the food for the family, (3) proper storage of the hardy fruits and root vegetables, (4) proper pickling, salting and fermenting, (5) proper drying of as many fruits and vegetables as feasible as a backbone for a nutritious and appetizing diet the year around, (6) proper canning of foods not suited for other methods of preservation, and (7) proper care of waste fat to insure its most effective use."

GESCHER, N. von. The conservation of food products and its different aspects. Internatl. Inst. Agr. Monthly Bul. Agr. Sci. and Pract. [Reprint from Internatl. Rev. Agr.] 33(7-8): 286T-304T. July-Aug. 1942. 28 In8Mo

"The International Institute of Agriculture has set itself the task of assembling, in reference to the conservation of food products, the data and material obtained in the different countries as a result of scientific research and practical experiments..."

"The information which follows serves as an introduction to a series of articles in which the questions concerning food conservation are to be studied. In this article the subsequent points are treated: (1) Problems and evolution of the conservation of food products - (2) Causes of their deterioration and its prevention - (3) Influence of preserving technique on agricultural production - (4) Present problems in food preservation." This last includes the importance of the conservation of foodstuffs under the self-sufficiency régime and in war economy.

MORRIS, CORNELIA C. Food preservation requirements for North Carolina 4-H club girls. N. C. Agr. Col. Ext. 4-H Club Ser. 2, 2 pp. Raleigh, 1941. 275.29 N811C

PRICES AND PRICE CONTROL

BENSON, EZRA T. Farmer co-ops face second year. U. S. Farm Credit Admin. News for Farmer Coop. 9(8): 3, 17-18. Jan. 1943. 166.2 N47
Manpower shortages and price regulations are major problems facing cooperatives in the second year of the war.

BUTZ, E. L. Seasonal variation of Indiana farm prices. Ind. Agr. Expt. Sta. Bul. 469, 35 pp. Lafayette, 1942. 100 In2P

HENDERSON, LEON. New pricing method of new retail grocers and door-to-door driver merchants. Amer. Grocer 149(3): 6-7. Jan. 20, 1943. 286.83 Am32

Adjusted and fixed mark-up regulation for sales of certain food products at retail.

U. S. BUR. OF LABOR STATISTICS. WHOLESALE PRICE DIVISION. Specifications for wholesale commodity prices. 2 pts., processed. Washington, D. C., 1942. 158.61 Sp3

Pt. 1. Farm products; Pt. 2. Foods.

This report gives specifications for each item for which prices are now collected.

RATIONING AND CONTROL

ANDERSON, C. A., and BOWMAN, MARY J. Methods of controlling food consumption. Amer. Acad. Polit. and Social Sci. Ann. 225: 128-135. Jan. 1943. 280.9 Am34

BACKMAN, JULES. Details of food rationing in Great Britain. U. S. Off. Price Admin. Foreign Inform. Ser. 7, 46 pp., processed. [Washington, 1942. 173.403 F76

Issued by Division of Research, Price and Economic Policy Branch. "This paper presents in summary form the details of food rationing in Great Britain up to July 1, 1942. It brings together the available materials pertaining to the mechanisms utilized and the special developments characterizing each of the rationed products. For each food commodity or group of commodities rationed, there is presented a definition of the commodity, an over-all summary of the control measures adopted and a brief factual outline describing the operation of the rationing system.

"This document is a supplement to 'The Rationing of Civilian Consumption in the United Kingdom,' Foreign Information Section, December 20, 1941."

Contents: General meat; Bacon and ham; Eggs; Milk; Cheese; Butter, margarine and cooking fats; Sugar; Preserves; Oranges; Tea; Onions; Points-rationed foods; and Catering establishments.

COOPERATION marks British food distribution. Mod. Miller 70(2): 21. Jan. 9, 1943. 298.8 M72

Keynote of Britain's control of food supplies and prices has been in anticipation. Controls have been put on the movement of supplies before hoarders had a chance to grab more than their share. Checks were put on prices before inflationary trends gained momentum.

[GREAT BRITAIN] Ministry of food: Latest statutory rules and orders. Food Mfr. 17(11): 328. Nov. 1942. 389.8 F736

[HENDERSON, LEON] Price administrator Henderson explains rationing of foods. Amer. Grocer 148(26): 7, 13. Dec. 30, 1942. 286.83 Am32

Gives schedule of processed foods.

HERE ARE the mechanics of the processed foods rationing plan. Canner 96(5): 11-12, 20. Jan. 2, 1943. 286.83 C16

HERMAN, SAMUEL. The food stamp plan: a study in law and economics. 43 pp., processed. Washington, D. C., U. S. Surplus marketing administration, 1942. 1.944 D3Sm1

Reprinted from the Journal of Business of the University of Chicago, vol. XIII, no. 4, October 1940, and vol. XIV, no. 1, January 1941. 280.8 J825

HOW BRITAIN works rationing: none get fat but none starve. News-week 21(3): 41-42. Jan. 18, 1943. 280.8 Ne

Contrast with U. S. system shown by more rigid controls and equal-sacrifice basis.

MONTGOMERY, D. E. Rationing is not enough. Survey Graphic 32(2): 37-40, 59-60. Feb. 1943. 280.8 C37G

THE PINCH in food supplies; why controls are necessary. U. S. News 14(4): 50, 52, 54-55. Jan. 22, 1943. 280.8 Un33A

Report on the national food supply.

PIPER, WALTER E. Canned foods rationing will increase demand for local produce. New England Grocery and Market Mag. 11(4): 31-32. Feb. 1943. 286.83 N44A

PORTER, WATSON H. Lord Woolton feeds Britain so there will be no waste and no want. Farmer's Advocate and Home Mag. 77(3197): 743, 764. Dec. 24, 1942. 7 F22

"Each person gets meat to the value of one shilling and two pence per week - The points system is unique and interesting - The masses are better fed than ever before and the health of the Nation is improved - Food Ministry is kindly, sympathetic and highly efficient."

RATION dilemma. Business Week, no. 697, pp. 16-17. Jan. 9, 1943. 280.8 Sy8

Discusses delay in the rationing of foodstuffs program.

U. S. DEPT. OF COMMERCE. Food situation in Switzerland. U. S. Dept. Com. Foreign Com. Weekly 10(1): 19. Jan. 2, 1943. 157.54 F763

"Switzerland has resorted to the rationing of milk and bread, the two most important foodstuffs, states the Axis press. The use of other foodstuffs, such as meat, fats, cereals, and groceries, was restricted earlier, but potatoes and vegetables remain unrationed, as the 1942 crops surpassed all expectations."

The ration amounts of bread and milk for the various classes of population are listed.

U. S. OFFICE OF FOREIGN AGRICULTURAL RELATIONS. Wartime rationing in Eire. U. S. Off. Foreign Agr. Relat. Foreign Agr. 6(11): 384-385, processed. Nov. 1942. 1:9 Ec7For

Discusses restrictions on bread, butter, and wheat supplies, and rationing of tea, cocoa, and sugar.

U. S. OFFICE OF PRICE ADMINISTRATION. Points rationing in the United Kingdom. U. S. Off. Price Admin. Foreign Inform. Ser. 9, 33 pp., processed. [Washington, 1942. 173.403 F76

Issued by Division of Research, Price and Economic Policy Branch, Foreign Information Section.

Part III. Points-Rationing of Food. In this last part there are discussed the group of commodities included in the ration, the original determination of points allotment and points values, the inventory position on the institution of rationing, the lack of prior announcement of rationing plans, the importance of registration. Appendix III lists the original points values for the various food products, under the Food (Points Rationing) Order, 1941, dated November 12, 1941. S. R. & O. 1808.

VAN BOSKIRK, R. L. Food problem tightens up. Nation's Business 31(2): 21, 54, 56. Feb. 1943. 286.8 N212

Beginning of point rationing emphasized scarcity and adds to problems of dealers already suffering from volume decline.

WICKARD, CLAUDE R. Canned foods rationing: Secretary Wickard's statement. Canning Trade 65(23): 7-9. Jan. 4, 1943. 286.83 T67

Gives procedure and lists foods subject to rationing regulations.

WICKARD, CLAUDE R. Secretary Wickard's address on food rationing regulations. Amer. Grocer 148(26): 5-7. Dec. 30, 1942. 286.83 Am32

REFRIGERATION

BALLINGER, E. B. The Washington lockermen's proposed law to be introduced at 1943 legislature. West. Frozen Foods 4(2): 3-4, 14. Dec. 1942. 389.8 W523

An act to provide for the regulation of the operation of refrigerated lockers and the dealing in, handling and processing of food for human consumption in connection therewith; to provide standards of sanitation and quality; to provide a system of licenses; defining certain offenses and providing penalties therefor; and providing for lien and foreclosure; providing a saving clause; and declaring an emergency.

BRITISH ASSOCIATION OF REFRIGERATION. Cold storage in war-time. Food 11(135): 337-341. Dec. 1942. 389.8 F738

Discusses following papers: Notes on the features of the government cold stores, by A. G. Clausen; Measurement of the leakage of heat into a cold store, by Ezer Griffiths, J. H. Awbery and M. J. Hickman.

DeFELICE, DOMENIC. Freezing foods. Indus. and Engin. Chem. 35(1): 26-28. Jan. 6, 1943. Literature cited. 381 J825

Problems of variety and maturity must be solved in order to obtain a satisfactory frozen product. Quality control is important to the future of the industry.

GAVRILOVA, CLAUDIA. Keep 'em freezing. Canner 96(6): 22-23, 64. Jan. 9, 1943. 286.83 C16

Description of plants.

KOLB, CARL. Complete data of army's 1943 frozen food procurement plan. Quick Frozen Foods 5(5): 18, 20, 22, 24. Dec. 1942. 389.8 Q4

LYTHGOE, HERMANN C. Cold storage of food. Indus. and Engin. Chem. 35(1): 29-38. Jan. 6, 1943. Literature cited. 381 J825

Laws of the different states pertaining to the cold storage of food are summarized. Comparative charts show the variation in storage holdings from 1917 to 1925 and from 1928 to date. The charts indicate holdings in the United States of various articles of food in cold storage warehouses.

A short account is given of the value of cold storage in preventing the spread of certain parasitic diseases. Possible changes which may occur in cold storage are indicated.

OLIN, C. L. Low temperature refrigeration requirements in war production. (To be cont.) Refrig. Engin. 45(2): 83-87. Feb. 1943. 295.9 Am32J

Part I: A review of some of the uses and methods of handling low temperature equipment.

ONSDORFF, THOMAS. Twenty-second annual canners' and frozen food packers' school at Corvallis, Ore., February 1 to 12. West. Frozen Foods 4(2): 7-8. Dec. 1942. 389.8 W523

PENNINGTON, MARY E. Conservation of perishables by refrigeration. Indus. and Engin. Chem. 35(1): 62-66. Jan. 6, 1943. 381 J825

PENNINGTON, MARY E. Refrigeration--a prime essential of war. Refrig. Engin. 45(2): 89-92. Feb. 1943. 295.9 Am32J

Frozen food locker plants, now in existence, are carrying an estimated half billion pounds of food locally produced and locally consumed. They can carry more. They reduce labor, transportation, distribution costs, and they conserve food at the source.

PERISHABLE foods in cold storage. Ice and Refrig. 104(1): 45-46.

Jan. 1943. 295.8 Ic2

Amount of perishable foods stored in refrigerated warehouses as of the first of each month during 1942 is shown in tables compiled from reports made by the Agricultural Marketing Service, United States Department of Agriculture, and the Fish and Wildlife Service, Department of the Interior. The amount of perishable food in storage each month is shown, also the same month of the two previous years, and the five-year average.

RAYNER, R. W. Curing for profit. Quick Frozen Foods 5(5): 36, 40.

Dec. 1942. 389.8 Q4

SNOW, J. C. Locker refrigeration. Tenn. Agr. Col. Ext. Pub. 215, 16 pp. Knoxville, 1941. 275.29 T25

WHO USES lockers and why. Quick Frozen Foods 5(5): 38, 42. Dec. 1942. 389.8 Q4

Purpose of this study was to determine the services offered by locker operators, the location of lockers and the importance of the locker plant as a market outlet for farm products. In addition, the survey also showed who the locker patrons are; the types of service they desire and products they store.

ZAROTSCHENZEFF, M. T. Quick freezing in South America. West. Frozen Foods 4(2): 10-13. Dec. 1942. 389.8 W523

SUPPLY

AMERICAN ACADEMY OF POLITICAL AND SOCIAL SCIENCE. The food situation in a world at war. Amer. Acad. Polit. and Social Sci. Ann. 225: 83-95. Jan. 1943. 280.9 Am34

"Articles included in this group do not attempt to present a complete description of the food situation in the countries directly affected by the war. They are intended rather to indicate the general features of the situation in the different groups of countries involved."

Contents: In the United Kingdom, by E. M. H. Lloyd; Central and northern Europe, by J. H. Richter; Southwestern Europe, by Lois Bacon; Southeastern Europe, by Clayton E. Whipple; Russian food situation, by Lazar Volin; Food situation in Asia, by W. I. Ladejinsky; The other Americas, by Pedro N. Almonacid.

BLACK, JOHN D. The food supply of the United States. Amer. Acad. Polit. and Social Sci. Ann. 225: 80-82. Jan. 1943. 280.9 Am34

BOUDREAU, FRANK G. Present and future food supply and some international implications. In U. S. Office of defense health and welfare services. The food front, pp. 48-52. Washington, D. C., 1942. 173.3 H34F

CANNING, JOHN B. American supply of foods to combat areas. Amer. Acad. Polit. and Social Sci. Ann. 225: 177-182. Jan. 1943. 280.9 Am34

CASSELS, JOHN M., and HALL, FRANCES L. Food supplies for our civilian population. Amer. Acad. Polit. and Social Sci. Ann. 225: 106-115. Jan. 1943. 280.9 Am34

CUNNINGHAM, R. M., JR. Fighting foods. Hygeia 21(2): 118-120, 128-130. Feb. 1943. 449.8 H993

Discussion of food supplied to armed forces for varied conditions and emergencies.

EIGHT rations. West. Canner and Packer 35(1): 19, 21. Jan. 1943.

286.83 W522

U. S. Army has developed specific food combinations for all types of military activities required in new global warfare. Quartermaster Corps enters into a contract with a "primary contractor," supplies the latter with the names of firms whose products in that group have been examined and found suitable, and then leaves the job of placing the orders and assembling and packaging the various constituents up to the individual primary contractor.

FOOD INSURANCE. Business Week, no. 698, pp. 44, 49. Jan. 16, 1943.

280.8 Sy8

Discusses FDA plan for relieving "flash" shortages in basic foodstuffs.

GALLOWAY, Z. L. Feed a fighter in 1943: amount of food production required to supply a man in the armed forces for one year. U. S. Dept. Agr. Ext. Serv., Ext. Serv. Cir. 401, 4 pp., processed. Washington, D. C., 1943. 1.9 Ex892Esc

GOODHART, ROBERT. Wartime feeding of industrial workers. Amer. Acad. Polit. and Social Sci. Ann. 225: 116-121. Jan. 1943.

280.9 Am34

GUTHRIE, MAUDE L. Food supply program for Tennessee farm homes. Tenn. Agr. Col. Ext. Pub. 207, 4 pp. Knoxville, 1942. 275.29 T25

HENDRICKSON, ROY F. The food processing industry's job in the days ahead. 8 pp., processed. Washington, D. C., U. S. Food distribution administration, 1942. 1.944 A2H38

Remarks before the Food Processors conference, Chicago, Ill., Dec. 14, 1942.

Also in Frosted Food Retailer 1(10): 11-12, 26-27, 29. Dec. 1942. 389.8 F92

KOLB, CARL. Army requirements and procurement methods. Frosted Food Retailer 1(10): 8-10, 20-22, 24. Dec. 1942. 389.8 F92

LEND-LEASE is reciprocal, America benefits with the other United Nations. U. S. Off. War Inform. Victory 4(3): 65, 67. Jan. 20, 1943. 173.3 C83D

Other nations furnish food, shelter, and fighting planes to American forces in exchange for supplies we send them.

LLOYD, E. M. H. British food supply. In U. S. Office of defense health and welfare services. The food front, pp. 43-47. Washington, D. C., 1942. 173.3 H34F

McDOUGALL, F. L. International aspects of postwar food and agriculture. Amer. Acad. Polit. and Social Sci. Ann. 225: 122-127. Jan. 1943. 280.9 Am34

MARSHALL, CHARLES B. The lend-lease operation. Amer. Acad. Polit. and Social Sci. Ann. 225: 183-189. Jan. 1943. 280.9 Am34

U. S. OFFICE OF WAR INFORMATION. On the home front our lend-lease promises to allies are fulfilled. U. S. Off. War Inform. Victory 4(3): 66-67. Jan. 20, 1943. 173.3 C83D

American tanks, planes, guns contribute to fighting strength on all battle fronts. Allies got billion dollars worth of vitally needed food.

WICKARD, CLAUDE R. A time for teamwork. Food Indus. 15(1): 43-44, 79. Jan. 1943. 389.8 F737

All wartime requirements spell a record demand for food from the United States. The only way by which we can hope to keep meeting the requirements for our food is to treat the problem of food supply as a single problem and to concentrate all our energies and materials on turning out essentials.

TRANSPORTATION

BEHREL, H. H. Recent transportation rulings. Quick Frozen Foods 5(5): 15. Dec. 1942. 389.8 Q4

GROCERY trailers cut store delivery costs. Food Indus. 15(1): 68-69. Jan. 1943. 389.8 F737

Heavier loads and greater trailer loading flexibility reduce cost of delivery from warehouse to retail store. Savings important to war effort effected.

KNIPFEL, H. M. Here's a place they've unscrambled transportation.

U. S. Farm Credit Admin. News for Farmer Coop. 9(7): 11, 17-18.

Dec. 1942. 166.2 M47

Tells how the dairy cooperative plants of Pierce County, Wisconsin, have reduced marketing costs by eliminating duplication in transportation facilities.

SWEARINGEN, C. C. Hitch up old dobbie to the dray. Bakers' Helper

79(978): 32-33. Jan. 16, 1943. 289.8 B17

Advice is buy vehicle first, harness second and horse last.

CACAO

CONTROL of cacao beans; census of stocks. Austral. Baker 46(547): 40. Sept. 30, 1942. 298.8 Au7

"Control of the distribution and use of cacao beans...is set up by an Order issued on August 21 by the Minister for War Organisation of Industry (Mr. Dedman).

"It provides for control by a Committee representing the Departments of Trade and Customs, Supply and Development, and War Organisation of Industry. All existing stocks of beans were frozen under the Order, but directions have already been issued permitting manufacture and delivery as usual, so that no dislocation of manufacture has occurred."

PETRAI, ALVIN P. Cocoa. Ice Cream Trade 38(12): 16, 41-43.

389.8 Ic2

Review of the cocoa and chocolate outlook.

CANDY

HAMPTON, J. W. Salesmen must emphasize candy's value as food.

Mfg. Confectioner 33(1): 22. Jan. 1943. 389.8 M31

Effective story of candy's food value in war effort.

COFFEE

COFFEE stabilized. Business Week, no. 699, p. 50. Jan. 23, 1943.
280.8 Sy8

Present imports are just about equal to consumption.

PERU. LAWS, STATUTES, ETC. Exportación de café. La Vida Agr.
19(226): 672-673. Sept. 1942. 9.8 V66

Decree of July 3, 1942, approving the Regulation of the coffee export trade by the National Food Administration. The Finance Ministry (Ministerio de Hacienda) will only allow coffee exports which have licenses in accordance with this Regulation. The Agricultural Bank of Peru will acquire lots of coffee which conform to the approved Regulation. The decree authorizes the Bank of Deposits and Consignments to receive and distribute the lots of coffee acquired by the Government.

PERU. LAWS, STATUTES, ETC. Reglamento del comercio de exportación de café. La Vida Agr. 19(226): 673. Sept. 1942. 9.8 V66

Articles, dated July 1, 1942, regulating the Peruvian coffee export trade. National exports are to be divided into three quotas corresponding to the Central, North, and Northeast zones and the National Nutrition Administration is to assign a quota to each zone on the basis of the past ten years' exports. The requirements for export licenses are specified.

DAIRY PRODUCTSGENERAL

COUGHLAN, GEORGE W. Suggestions for cleaning equipment in the plant. Natl. Butter and Cheese Jour. 34(1): 46-47. Jan. 1943.
286.85 B98Bu

The effect of alkali washing powders on the different metals in milk plant equipment, and methods of preventing and removing milk stone are discussed.

LUND, CHARLES E. "She brought forth butter in a lordly dish." U. S. Dept. Com. Dom. Com. 31(2): 14-15, 22. Jan. 14, 1943. 157.54 D713

Limited supplies of butter have resulted in an increase on January 1, 1943, in the permitted use of fats and oils in the manufacture of margarine, to 80 percent of such usage in the base period.

MARQUARDT, J. C. Progress in cheese research in the United States. Internatl. Inst. Agr. Monthly Bul. Agr. Sci. and Pract. Reprint from Internatl. Rev. Agr. 33(1): 39T-41T. Jan. 1942. Literature.
28 In8Mo

"Stresses some of the achievements in cheese research during the past 15 years."

SCHAARS, MARVIN A., and HADARY, GIDEON. The influence of chocolate milk on total milk consumption of students. Milk Dealer 32(3): 22-23, 68-69, graph. Dec. 1942. References. 44.8 M595

The serving of chocolate milk in addition to non-chocolate milk at the University of Wisconsin was studied in relation to total milk consumption.

SCOTT, E. C. War time ice cream problems. Ice Cream Rev. 26(5): 20-21, 46, 48, 50-51, illus. Dec. 1942. 389.8 Ic22

The major production problems discussed are labor, equipment, simplification of production schedule, ingredients and supplies.

STRONG, R. C. Controlling alkalinity of can wash water for cleanliness and tin conservation. Milk Plant Monthly 31(12): 24-25. Dec. 1942. 44.8 C864

A consideration of the pH of the wash water, kind and amount of alkalies used, and automatic control of alkalinity.

TURN THE light on ice cream values. How the Dairy council is telling ice cream's story. Ice Cream Trade Jour. 38(12): 18, 46-47. Dec. 1942. 389.8 Ic2

A discussion of the program on the nutritional value of ice cream as launched by the National Dairy Council through their regular program, educational work, and publicity.

DEHYDRATION

CROSSLEY, E. L., and JOHNSON, W. A. Bacteriological aspects of the manufacture of spray-dried milk and whey powders, including some observations concerning moisture content and solubility. Jour. Dairy Res. 13(1): 5-44, illus. Sept. 1942. References. 44.8 J823

The commercial operation of two Kestner type plants was studied over a period of four and one half years, to determine the influence upon bacterial contamination of individual manufacturing processes, and the effect of packing and storage operations, and to ascertain the causes of any observed variations. Possible control methods are suggested. A method of analysis is described.

DEHYDRATED butterfat. Primary Prod. [Perth] 27(43): 5. Nov. 5, 1942. 23 P932

"Following experiments by the New Zealand Dairy Research Institute, dehydrated butterfat, or butter from which the water has been extracted, is being shipped from New Zealand to Great Britain. By this means, shipping space is conserved, as the fat can be transported in drums and tins, by ordinary cargo ships, as it does not require refrigeration. The butter is dissolved to liquid by steam and then run through an ordinary cream separator. Water, casein and other substances are extracted, leaving only the pure fat. Weight is reduced by about 18 per cent.

"Food manufacturers equipped with the necessary machinery can process this fat back into butter, and it can also be used in the making of margarine."

NOBLE, K. F. Australian production of dehydrated butterfat. Canada. Dept. Trade and Com. Com. Intel. Jour. 67(2027): 516-517. Dec. 5, 1942. 286.8 C16

Outlines some of the results of the production of dehydrated butterfat in Australia; describes briefly the process used, and comments on the cost.

RECONSTITUTED milk. Nutr. Rev. 1(3): 71-72. Jan. 1943. 389.5 N953

Reconstituted milk, which consists of dried skim milk, butterfat, and water, mixed to resemble ordinary milk by an emulsifying apparatus, was found to be an excellent food.

SIEVERT, C. W. How dry milk is made. Amer. Miller 71(1): 146, 148. Jan. 1943. 298.8 Am32

GRADING

GHIGGOILE, O. A. California's manufacturing milk and cream grading program. Jour. Milk Technol. 5(6): 353-358. Nov.-Dec. 1942. 44.8 J824

The history of grading for quality in California is briefly reviewed, and information is given on the work of the inspectors, the direct microscopic count method, sediment determination, method of grading cream, and a summary of grading benefits.

MARKETING

BAULAND, T. H. The Dominion's experiences with wartime ice cream restrictions. Ice Cream Trade Jour. 38(12): 10-11, 35-38. Dec. 1942. 389.8 Ic2

An outline of the Canadian ice cream industry's operations in wartime. Dealers in whole cities are being transferred from one manufacturer to another in a milage and manpower conservation program.

DONOVAN, PAUL J. Synopsis of subsidy on American cheddar cheese made by Donovan. Cheese Rptr. 67(16): 1, 3. Dec. 18, 1942. 44.8 Sh3

This subsidy plan to be administered by the Agricultural Marketing Administration but to be operated by the Dairy Products Marketing Association, Inc., Chicago, is summarized because of numerous questions which arise within the cheese industry.

HENNERICH, GEORGE W. The war challenge to ice cream merchandising. South. Dairy Prod. Jour. 32(6): 46, 48-50, 57. Dec. 1942. 44.8 So8

The importance and definite functions of advertising ice cream during the war period are discussed from eight different viewpoints.

HERRMANN, LOUIS F., and WELDEN, WILLIAM C. Distribution of milk by farmers' cooperative associations. U. S. Farm Credit Admin. Cir. C-124, 72 pp. Washington, June 1941. 166.2 C4923

A survey study giving data on "the number, location, size, and type of operations of cooperative milk plants now in existence." Analytical portions of the study deal with problems of financing, building sales volume, and membership maintenance.

RUSH, RICHARD H. Trade barriers in milk and cream. U. S. Dept. Com. Dom. Com. 30(26): 10-13. Dec. 24, 1942. 157.54 D713

The restriction by some States of inspection to certain areas, the unreasonably high standards set by some States and cities, and the requirements of some cities that only grade A milk be sold, are the barriers discussed, with their relation to the milk producer, and to the price and supply of milk.

U. S. BUR. OF LABOR STATISTICS. DIVISION OF WAGE ANALYSIS. Labor aspects of the Chicago milk industry. U. S. Bur. Labor Statis. Bul. 715, 53 pp. Washington, 1942. 158.6 B87

Includes information on the economic organization of the Chicago milk industry, characteristics of the fluid milk market, and demand for and prices of milk.

PACKING AND PACKAGING

DAHLBERG, A. C., and MARQUARDT, J. C. Seek improved package for Cheddar cheese. N. Y. (State) Agr. Expt. Sta. Farm Res. 9(1): 1-20. Jan. 1943. 100 N48A

MILK IN Pure-Pak containers shipped from Minnesota to Florida training camps. South. Dairy Prod. Jour. 32(6): 52-53, 58-59. Dec. 1942. 44.8 So83

The single service paper milk bottles are shipped in sealed cardboard cases in refrigerator cars in from 48 to 72 hours, and information is given on the quality, flavor, and bacterial count upon delivery.

U. S. BUR. OF DAIRY INDUSTRY. DIV. OF DAIRY RESEARCH LABORATORIES. Description of lacquer for coating food cans. Jour. Milk Technol. 5(6): 367. Nov.-Dec. 1942. 44.8 J824

Dehydrated lactic acid combined with vegetable oils to form a resin is the basis of this lacquer which is suitable as a coating on iron food containers to take the place of tin coatings.

PRICES

CALIFORNIA. BUR. OF MARKETS. Fixing minimum milk prices by law in California. 46 pp., processed. [Sacramento] 1942. 284.344 C12

Under the California Milk Control Act the fixing of producer prices commenced late in 1935, while the fixing of resale prices started early in 1938. Information and facts collected during the operation of the Act are presented in this report.

POLIKOFF, HARRY. Six months of price control on ice cream. Here's how ceiling price regulations have affected the industry together with an analysis of pricing trends. Ice Cream Trade Jour. 38(12): 12-13, 38-41. Dec. 1942. 389.8 Ic2

A review of Office of Price Administration regulations as they apply to the ice cream industry.

PROCESSING

BALL, C. OLIN. Short-time pasteurization of milk. Indus. and Engin. Chem. 35(1): 71-84. Jan. 6, 1943. Literature cited. 381 J825

"Certain problems connected with short-time pasteurization of milk have not been brought to a solution. The principles employed successfully in the scientific advancement of heat sterilization of canned foods are interpreted here so as to facilitate the application to milk pasteurization of a treatment analogous to that applied to canned foods. This interpretation is made in terms familiar to those acquainted with process calculation methods for canned foods."

DAIRY GOAT JOURNAL. Home cheesemaking with goat milk. 16 pp.

Fairbury, Nebr., Dairy goat journal [1942?] 44 D142

Contents: Cottage cheese; Home-made Neufchatel cheese, by J. C. Marquardt; Cream cheese; Primost, mysost or brown whey cheese; Parmesan cheese; Caccio cavallo; Coulommier; Pont l'evêque; Small holder cheese; Twenty-minute cheese; Cheese à la obispo.

KROG, ANDREW J., and MARSHALL, CHARLES G. Roccocal in the dairy pasteurizing plant. Jour. Milk Technol. 5(6): 343-347. Nov.-Dec. 1942. References. 44.8 J824

This chemical exerts a definite bactericidal action and is definitely stable when used to sanitize properly cleaned pasteurizing systems. It is no more corrosive to metal and rubber than ordinary water, and imparts no taste or odor to milk products.

- MARQUARDT, J. C. Manufacture of smoked goat milk cheese. Dairy Goat Jour. 20(11): 8. Jan. 1943. 40.18 M592
Liquid smoke is used in the method described.
- MARQUARDT, J. C. War demands call for quick-curing cheese. Food Indus. 15(1): 85, 104. Jan. 1943. 389.8 F737

"More cheese can be produced in a given time with the same plant capacity if quick-curing types are made. Besides, rapidly cured cheese is becoming more popular. How these types are made, was studied by the author when in Europe a few years ago."

- POWERS, A. J. Pasteurization control. Pts. 1, 2. Certified Milk 17(199): 7, 12-13; (200): 7, 15-16. Nov., Dec. 1942. 44.8 C33

Possible causes of under pasteurization in both the holder and high-temperature short-time processes are discussed, with precautions for their prevention.

- OREGON. AGRICULTURAL EXPERIMENT STATION. Processing and manufacturing dairy products. Oreg. Agr. Expt. Sta. Bul. 401, pp. 13-15. Corvallis, 1941. 100 Or3

Improved quality and composition of Oregon butter; Controlling feed, weed, and other objectionable flavors by vacuum pasteurization; Determining the accuracy of certain methods in the sampling, preserving, and testing of milk; Improving the quality and composition of Oregon cheddar cheese; Vacation and homogenization of milk, cream, and ice cream mix; Producing, storing, and transporting milk and cream from 92-94 score butter can be made; Causes of crumbliness and stickiness of butter; Economic stability in the fluid milk industry.

- REGAN, M. J., and REID, W. H. E. Cottage cheese and yellow cream cheese made on the farm. Mo. Univ. Col. Agr., Agr. Ext. Serv. Cir. 466, 4 pp. Columbia, Apr. 1942. 275.29 M69C

Methods of manufacture are described with brief information on the care of milk and utensils.

- REGAN, M. J., and REID, W. H. E. Making cheddar cheese on the farm. Mo. Univ. Col. Agr., Agr. Ext. Serv. Cir. 464, 7 pp., illus. Columbia, Apr. 1942. 275.29 M69C

Directions for making the cheese are given with list of equipment needed.

- REGAN, M. J., and REID, W. H. E. Making quality butter on the farm. Mo. Univ. Col. Agr., Agr. Ext. Serv. Cir. 465 [4] pp., illus. Columbia, Apr. 1942. 275.29 M69C

The care of dairy utensils, equipment for butter making, the right way to churn, and butter making problems are discussed.

- SCARAMELIA, E. L. Handling milk and other dairy products in the dairy plant. Pacific Dairy Rev. 46(12): 12, 26. Dec. 1942. 286.85 P11

Each of the several processes involved in the proper handling of milk is considered from the standpoint of the prevention of bacterial contamination of milk during processing, and the stoppage or retarding of bacterial growth during storage or delays in handling.

- TRACY, P. H. Some technical problems related to the processing of homogenized milk. Milk Dealer 32(3): 33-34, 36. Dec. 1942. 44.8 M595

The several problems presented concern the relation of homogenization pressures to fat rising, fat tests in different sections of a

quart bottle, methods of taking samples, curd tension, sediment, keeping quality, and flavor.

WAITE, WARREN C. Production and processing of dairy products. Amer. Acad. Polit. and Social Sci. Ann. 225: 206-209. Jan. 1943. 280.9 Am34

WILSON, H. L. Making American cheddar cheese of uniformly good quality. U. S. Dept. Agr. Bur. Dairy Indus. BDIM-947, 9 pp., processed. Washington, D. C., Nov. 1942. 1.9 D14Bd

Reprinted with title, Suggestions for Making American Cheese of Uniform Quality, in Natl. Butter and Cheese Jour. 34(1): 12-15. Jan. 1943. 286.85 B98Bu

These instructions in factory procedure in the manufacture of cheese from pasteurized milk include two time-schedules.

QUALITY

FLAKE, J. C. A fieldman's records and what they should contain. Natl. Butter and Cheese Jour. 34(1): 18, 20, illus. Jan. 1943. 286.85 B98Bu

In the quality improvement program of the dairy industry, records of results are stressed of platform work involving visual examination of milk cans, sediment test, and bacteriological test.

KUENNING, L. G. Wisconsin's quality improvement program. Jour. Milk Technol. 5(6): 348-352. Nov.-Dec. 1942. 44.8 J824

The milk quality educational program which is supported by the State in cooperation with the producers and plant operators, presents information on the selection of local leaders, schoolhouse meetings, plant collaboration, State follow-up and public support.

MACDONALD, F. J. Notes on the provisional ten-minute resazurin test. Food 11(134): 303-304. Nov. 1942. 389.8 F738

A criticism of the technique proposed for the test which is intended as a platform rejection test for detecting milk of poor quality.

The technique includes sampling, testing, washing and sterilizing glassware, and the interpretation of the test.

STUART, N., and MARTIN, R. S. An improved Westphal balance for routine milk testing. Dairy Indus. 7(11): 281, 283, illus. Nov. 1942. References. 44.8 D1427

The balance is described.

RATIONING

LESS MILK. Economist [London] 143(5178): 630. Nov. 21, 1942. 286.8 Ec7

"The forecast cut in the milk ration for the ordinary consumer will take effect from Sunday, November 22nd, when the maximum allowance will be 2 pints a week. Last year, dairymen were allowed to sell any surplus they might have off the ration. This year, they will still be allowed to do this for any odd bottles they may have over; but under the new distribution scheme it is not expected that they will have any big or persistent surplus, for they will be expected to report their surpluses to their area offices, which will arrange for its distribution elsewhere. Thus, the national supply of liquid milk will be distributed more evenly over the country than it was last year."

RABUFFO, VINCENT M. Ice cream rationing is here--what it may mean to you. Ice Cream Trade Jour. 38(12): 8-9, 49-52, illus. Dec. 1942. 389.8 Tc2

A discussion of points apparently not covered in Conservation Order M-271, of Dec. 4, 1942, limiting the use of fat and serum solids in ice cream, and the industry's questions and reactions to the order. The text of the order is included.

STORAGE

LA CONSERVACION de la manteca. Agricultura [Madrid] 11(126): 424-425. Oct. 1942. 15 Ag84

Notes that the German Fats Research Society (Deutsche Gesellschaft für Fettforschung) has started a contest for the best works on changes in butter, and summarizes a study on the chemical changes in butter written by Elba Gasser and published by the International Institute of Agriculture.

GASSER, ELBA. Changes in butter during storage. Internatl. Inst. Agr. Monthly Bul. Agr. Sci. and Pract. Reprint from Internatl. Rev. Agr., 33(6): 241T-261T. June 1942. Publications consulted. 28 In8Mo

Study of "these changes which may occur during the storage of butter, namely, rancidity, tallowness, fishiness. Seeing that the ensemble of the processes which take place during the deterioration of butter has not yet been elucidated, the endeavour of this article is to give a general idea of the present state of this problem with a view to preventing the aforesaid defects."

SUPPLY

BUTTER manufacturers set aside thirty per cent for war needs. Food Mater. and Equip. 3(1): 15. Jan. 15, 1943. 389.8 F7393

It is estimated that two-thirds of the butter set aside will go to U. S. forces, and the balance almost entirely will be bought for Russian military purposes.

MILK SUPPLY problems in the present emergency. Jour. Milk Technol. 5(6): 359-364. Nov.-Dec. 1942. 44.8 J834

A series of statements submitted by authors from California, Oklahoma, Florida, New York, Chicago, and Iowa concerning the problems in their respective states.

FISH

DEWBERRY, ELLIOT B. The common eel: Its food value and modern methods of preservation and canning. Food Mfr. 17(12): 353-357. Dec. 1942. 389.8 F736

Deals with the technical details of its preparation as food.

OREGON. AGRICULTURAL EXPERIMENT STATION. Seafoods. Oreg. Agr. Expt. Sta. Bien. Rpt. 1938/40 (Bul. 401), pp. 71-72. Corvallis, 1941. 100 Or3

Brief comments on the Razor clam qualities as affected by canning, freezing, and storage procedure; Dungeness crab, sole, and salmon qualities as affected by freezing and storage.

FRUITS AND VEGETABLES

GENERAL

THE EFFECT of blanching upon vegetable nutrients. Nutr. Rev. 1(3): 69. Jan. 1943. 389.5 N953

KAUFMAN, C. W., FEHLBERG, E. R., and OLSEN, A. G. Chemists adapt pectins to new industrial uses. Food Indus. 15(1): 58-60. Jan. 1943. 389.8 F737

Part II--Specialty products can be made with only minor changes in normal canning plant routine through use of pectin-320. These developments are suggested now for their value in postwar planning. Practical manufacturing methods are outlined.

KERTZ, Z. I. Pectin in war-time has many uses; an important outlet for waste apple pomace. N. Y. (State) Agr. Expt. Sta. Farm Res. 9(1): 1, 3. Jan. 1, 1943. 100 N48A

MAZZOLA, L. C. New caustic peeling method reduces waste, saves labor. Food Indus. 15(1): 53-54, 104. Jan. 1943. 389.8 F737

Developed for peeling potatoes, the principle has application to other root vegetables and to some fruits. It utilized a strong solution and quick penetration, with consequent high capacity.

SANTA PAULA CITRUS FRUIT ASSOCIATION. Thirty-fifth annual report... 1940/41. 11 pp. Santa Paula, Calif., 1941. 280.2939 Sa5

THIRTY bean varieties may "sub" for meats. Food Mater. and Equip. 3(1): 10-11. Jan. 15, 1943. 389.8 F7393

Reprinted from Nutritional Observatory, Heinz Nutritional Research Division in Mellon Institute, vol. 3, no. 3, 1942.

WETZLER, ERICH A. C. Algunos aspectos de la fruticultura argentina; estudio presentado para optar al grado de doctor en ciencias económicas. 166 pp. Buenos Aires, Tall. gráficos "Tomás Palumbo", 1941. References. 286.393 W53

This study, presented for the degree of Doctor in Economic Sciences, deals with various aspects of fruit production in Argentina, including its characteristics and importance in the economy, the fruit zones, the problem of Williams pears, foreign and domestic consuming markets, exports, ports of embarkation, export regulations, marketing (including costs of production and distribution, transportation, refrigeration, and producers' associations), the elements in a bill to regulate fruit production and marketing, and criticisms of the legislation by fruit congresses.

CANNED

BLAIR, J. S., and AYRES, T. B. Protection of natural green pigment in the canning of peas. Indus. and Engin. Chem. 35(1): 85-95. Jan. 6, 1943. Literature cited. 381 J825

"It has been found that the texture of canned peas is affected far more by cation exchange with the various solutions with which they are in contact during the canning operation than it is by variations of pH level within the median pH range. By a suitable choice of alkaline reagents applied in a definite sequence, it is therefore possible to maintain a normal canned-pea texture while elevating the pH sufficiently to protect about 60 per cent of the chlorophyll of peas against conversion to pheophytin. A moderate elevation of pH level has an effect on flavor which most observers consider to be favorable. The flavor effect is a reversible function of pH level and appears to be largely due to shifts in the dissociation of those odoriferous natural constituents of canned peas which are weak acids or bases."

GAYLORD, F. C., and FAWCETT, K. I. Comparable data on the cost of cannery tomatoes in Indiana in 1942. Canner 96(6): 58. Jan. 9, 1943. 286.83 C16

Table I. A comparison of the grades and costs of cannery tomatoes as received at ten scattered factories in Indiana in 1942.

PIERCE, ANNE. Home canning for victory. 106 pp. New York, M. Barrows & co., 1942. 389.3 P61

Also discusses preserving, pickling and dehydrating.

TRACE, L. H. Canned vegetables. Food 11(135): 342-344. Dec. 1942. 389.8 F738

Production methods and their control.

DEHYDRATION

CRUESS, W. V. Dehydration of fruits and vegetables. Indus. and Engin. Chem. 35(1): 53-61. Jan. 6, 1943. Literature cited. 381 J825

CRUESS, W. V. The nutritive value of dried fruits and vegetables. (To be cont.) Fruit Prod. Jour. and Amer. Vinegar Indus. 22(5): 136-137. Jan. 1943. 389.8 F94

DESECACION de frutas y hortalizas. La Hacienda 38(1): 42. Jan. 1943. 6 H11

Briefly describes the various types of dehydration apparatus, and method to be followed for each of several fruits and vegetables.

DRIED apples. Primary Prod. [Perth] 27(43): 1. Nov. 5, 1942. 23 P932

Regarding plans for the establishment of additional plants for increased dehydration of apples in Western Australia as outlined by Mr. R. M. Carter, State Superintendent of the Apple and Pear Marketing Board. Includes the location and capacity of the plants and mentions the possibility of turning out cooked apples canned, and the dehydration of potatoes and other products at a later stage.

FRIAR, HAZEL, and MRAK, E. M. Dehydration of huckleberries. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(5): 138-139. Jan. 1943. 389.8 F94

GUILFORD, MARJORIE J. New style dried vegetables. Because of the need of foods of high nutritive value, saving in space and weight to ship to all parts of the world, they rank high in importance today. Country Guide 62(1): 42-43, 44. Jan. 1943. 7 G76

The history of the system of dehydration of foods, the extent to which it is being practiced in various countries, the method of dehydrating vegetables, method of packing them in inert gas to better maintain the vitamin content, the future of dehydrated vegetables, and the importance of the industry at the present time, are discussed. The article is written from the Canadian viewpoint.

MOYER, J. G. The nutritive value of dehydrated vegetables. Amer. Dietet. Assoc. Jour. 19(1): 13-17. Jan. 1943. References. 389.8 Am34

Contents: Influence of blanching and drying on vitamin content; losses of vitamins on storage; palatability of dehydrated vegetables after storage; losses of vitamins during the cooking of dehydrated vegetables.

"MUMMY" foods for victory. Pop. Mechanics Mag. 79(2): 8-11, 171. Feb. 1943. 291.8 P81

General discussion of the dehydration of fruits and vegetables.

NEW YORK (STATE) AGRICULTURAL EXPERIMENT STATION. Dried vegetables are made into "bricks." N. Y. (State) Agr. Expt. Sta. Farm Res. 9(1): 1-17. Jan. 1, 1943. 100 N48A

Discussed in Canning Age 24(1): 58. Jan. 1943. 286.83 C165
 "Bricks" of a number of dehydrated vegetables wrapped with various packaging materials which would replace critical metals, especially tin, are floating about in tanks of water and are in storage in a room kept at 100 degrees Fahrenheit and 85 per cent humidity to simulate tropical conditions in the bacteriology laboratory of the N. Y. State Experiment Station as the station scientists search for the correct packaging procedure.

The dried vegetables, including carrots, beets, cabbage, sauerkraut, and other products, are subjected to tremendous pressure to reduce the material to small bricks practically free from air. Then by covering these bricks with various moisture-proof materials, the contents of the package are protected against deterioration in color, flavor, and nutritive value. Tests are made at frequent intervals on the microbiological and moisture content of the bricks, as well as the vitamin content.

Paper containers of all kinds, cardboard, parchment, foils, waxed linings, cellophane, flexible plastics, and a score of other materials are now under test by the station scientists.

REPORT of the vegetable and fruit dehydration schools conducted during September and October, 1942. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(5): 131, 139, 156. Jan. 1943. 389.8 F94

As a result of the two vegetable and fruit dehydration training schools recently conducted by the U. S. Bureau of Agricultural Chemistry and Engineering, in which the results of the past year's and previous research on dehydration were conveyed directly to commercial dehydrators, this country is in a position to produce more and better foods of this type for our armed forces, our allies, and our civilian population.

SAMPSON, BARBARA, and CRUESS, W. V. Drying vegetables and fruits in the home. Nulaid News 20(9): 8-9. Dec. 1942. 47.8 N917

Two evaporators for home use are described and illustrated. Directions for use of the evaporators are included.

U. S. DEPT. OF AGRICULTURE. Commercial dehydration of food in wartime. U. S. Dept. Agr. Food for Freedom Program. Background Inform. Ser. 9, 9 pp., processed. Washington, D. C., July 6, 1942. 1.914 A5F73
 U. S. DEPT. OF COMMERCE. Hungary's dried vegetable industry. U. S. Dept. Com. Foreign Com. Weekly 10(2): 24. Jan. 9, 1943. 157.54 F763

WORK, PAUL. Dehydration of vegetables. Amer. Agr. 140(1): 8, 19. Jan. 2, 1943. 6 Am3

YAM DEHYDRATED. Business Week, no. 700, pp. 65-66. Jan. 30, 1943. 280.8 Sy8

Discusses work of Dr. G. C. Wilson in Texas on dehydrated sweet potatoes.

YARNELL, S. H. Texas begins dehydrated food research. Canner 96(6): 54-55. Jan. 9, 1943. 286.83 C16

Tests made at Texas Agricultural Experiment Station to determine the comparative quality of products of different regions. All dehydrated vegetables will be subjected to two types of tests: (1) taste tests, (2) analytical tests for the determination of vitamin content.

GRADES AND STANDARDS

GRADE labeling required for canned products. Food Indus. 15(1): 80.

Jan. 1943. 389.8 F737

Price control program to be integrated with grade labeling system for canned fruits, vegetables.

HAWAII. UNIVERSITY. AGRICULTURAL EXTENSION SERVICE. AGRICULTURAL ECONOMICS DEPARTMENT. Suggested Hawaiian grades for certain fruits and vegetables. Hawaii Univ. Agr. Ext. Serv. Ext. Cir. 156, 32 pp., processed. [n. p., 1942] 275.29 H312H

MOSSMAN, F. H. Grade labeling for canned fruits and vegetables.

Jour. Mktg. 7(3): 241-244. Jan. 1943. 280.38 J82

OPA ORDERS grade labeling. Canning Trade 65(26): 7-8, 10. Jan. 25, 1943. 286.83 T67

MPR 306, issued January 22, orders grade labeling and sets maximum prices for grapefruit juice. Other fruits and vegetables to be added as their seasons come up. Also establishes pricing method for odd size containers. Effective January 28.

REVISED standards for U. S. grades of canned grapefruit. Canner 96 (8): 12-13, 24. Jan. 23, 1943. 286.83 C16

These new standards supersede all standards previously promulgated and include changes designed to clarify certain provisions and to make them more easily applied by the trade.

REVISED standards for U. S. grades of canned orange juice. Canner 96 (4): 14, 16. Dec. 26, 1942. 286.83 C16

Revisions have been effected to develop standards of quality so that they will (1) faithfully reflect the steps or differences in market value and (2) bring about a uniform quality description in simple, easily understood terms.

MARKETING AND DISTRIBUTION

ANGELL, GEORGE N. Potatoes! 30,000 carloads! And Idaho raises 'em and sells 'em. Idaho Farmer 61(1): 3. Jan. 14, 1943. 6 G282

The advertising and merchandising program for potatoes of the Idaho Advertising Commission.

APODACA, JOSEPH L. Some aspects of advertising and of the advisability of fruits and vegetables. 202 pp., typewritten. Evanston, Ill., 1941.

Thesis (Ph.D.) - Northwestern University.

"Agricultural leaders are beginning to wonder as to the advisability of undertaking advertising programs; whether the economic position of such industries as have undertaken such programs has improved and to what extent such improvement may be due to the advertising program maintained; whether these advertised products and industries have been favored by circumstances that may not apply to other products and industries and whether these circumstances would have any influence on the maintenance of advertising programs. This study endeavors to present information to answer these questions. The information was developed as a result of a research project undertaken in 1938 for the Bureau of Agricultural Economics of the U. S. Dept. of Agriculture."

ARKANSAS. AGRICULTURAL EXPERIMENT STATION. Wartime service for Arkansas agriculture; fifty-fourth annual report. Ark. Agr. Expt. Sta. Bul. 428, 55 pp. Fayetteville, Dec. 1942. 100 Ar42

Meeting wartime marketing problems, pp. 42-45. Deals with the marketing of fresh fruits and vegetables, peaches, canned tomatoes, and meat animals.

BUCHANAN, MARK T. The marketing of Washington apples in Los Angeles, Calif. Pt. III. Consumer use and preference. Wash. Agr. Expt. Sta. Bul. 423, 32 pp. Pullman, Oct. 1942. 100 W27E
Based on a survey conducted during the months Dec. 1940 through March 1941.

CAMPBELL, B. A. Apple markets in Nova Scotia under war time control. Consumer survey. Nova Scotia Fruit Growers' Assoc. Ann. Rpt. (1941) 78: 115-121. 82 N85

Report of a survey, conducted during April 1941, in which "626 housewives were interviewed for the purpose of discovering the habits of purchasing and using apples and how satisfied they were with the apples bought and with the conditions under which they were obtained."

FRENCH, EARL R. Marketing. Kans. State Hort. Soc. Bien. Rpt. (1940/41) 46: 175-180. Topeka, 1942. 81 K13

Suggestions for building better markets and methods of providing growers with more adequate returns from the production of fruits and vegetables include planned promotional efforts, adequate sources of supply and wider use of direct marketing.

HECK, ARTHUR A. My experience at the Chicago potato market. Kans. State Hort. Soc. Bien. Rpt. (1940/41) 46: 225-227. Topeka, 1942. 81 K13

Describes practices.

HECKMAN, J. H. Selling fresh fruits and vegetables cooperatively. U. S. Farm Credit Admin. Bul. 49, 78 pp. [Kansas City, Mo.] June 1941. 166.2 B87

Covers sales transactions of 55 cooperative associations in 26 States, during the period 1928-1938.

OREGON. AGRICULTURAL EXPERIMENT STATION. Bramble and small fruit production, processing, and marketing. Oreg. Agr. Expt. Sta. Bul. 401, pp. 40-45. Corvallis, 1941. 100 Or3

OREGON. AGRICULTURAL EXPERIMENT STATION. Tree fruit production, processing and marketing. Oreg. Agr. Expt. Sta. Bul. 401, pp. 35-40. Corvallis, 1941. 100 Or3

RASMUSSEN, M. P. Some facts the grower should know about retailing fruit in New York. East. Fruit Grower 5(7): 6, 11, 14, 19, 21; (8): 5, 8-10, 12; (9): 8, 16-18, 22. Sept., Oct., Nov. 1942. 80 Ea73

Address, New York State Horticultural Society.

Report of a 3-year study of marketing fruit in over 1500 retail outlets in New York City. The need for sound merchandising programs is stressed.

RICHARDS, A. E. Nova Scotia apple marketing situation. Nova Scotia Fruit Growers' Assoc. Ann. Rpt. (1941) 78: 121-125. 82 N85
Program of the Canadian Government for aiding growers in the production and marketing of the 1939, 1940, and 1941 apple crops is described.

SCOVILLE, G. P. Apples sold in fall, winter, and spring. N. Y. Agr. Col. (Cornell) Dept. Agr. Econ. and Farm Mangt. Farm Econ., no. 133, pp. 3369-3372. Dec. 1942. 280.8 C812

Seasonal sales and seasonal prices of apples in representative apple areas of New York State, including data from Ulster County, for the period 1935 to 1939; Niagara County, 1932-1940; and Champlain Valley, 1933-1937.

WELLMAN, HARRY R. Production and marketing of fruits and vegetables. Amer. Acad. Polit. and Social Sci. Ann. 225: 201-205. Jan. 1943. 280.9 Am34

"Paper presents a brief summary of the present supply situation, points out some of the obstacles to the maintenance of supplies, indicates some of the steps that are being taken to overcome these obstacles, and suggests further steps that may be needed."

PACKING AND PACKAGING

MEAL, W. G. The package situation. Veg. Growers Assoc. Amer. Ann. Rpt. 1942: 40-43. [Chicago, Ill., 1942], 81 V52

Indications are that there will be a shortage of wooden boxes, crates, and baskets for the movement of the total production of fresh fruits and vegetables in 1943.

PITMAN, A. L., RABAK, WILLIAM, and YEE, HENRY. Packaging requirements for dehydrated vegetables. Food Indus. 15(1): 49-52, 104. Jan. 1943. 389.8 F737

What a package must do to protect the quality of dehydrated vegetables is explained. Authors give the relative performance of various materials as determined by tests at The Western Regional Research Laboratory.

PRICES AND PRICE CONTROL

A FRANK discussion of the problem of controlling consumer prices and quality for canned vegetables. Glass Packer 22(1): 31-32. Jan. 1943. 309.8 G463; Also, Amer. Grocer 108(25): 41. Dec. 23, 1942. 286.83 Am32

Presented at the Annual meeting of the National Cannery Association, Chicago, Ill., Dec. 17, 1942. Purpose of this discussion is to suggest ways and means of making the control of prices on canned vegetables effective, and to avoid confusion and irritation.

PROCESSING AND PRESERVATION

ATKINSON, F. E., and STRACHAN, C. C. Home processing of fruits and vegetables. Canada Dept. Agr. Pub. 744 (Farmers' Bul. 114), 27 pp. Ottawa, 1942. 7 C16F

THE COMMERCIAL preservation of vegetables by brining. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(4): 115. Dec. 1942. 389.8 F94

"Large scale brine preservation of snap beans, peas, lima beans and other vegetables has received the attention of research workers at Raleigh, North Carolina, as part of a project being conducted cooperatively by the North Carolina Agricultural Experiment Station and the United States Department of Agriculture. These investigations have been underway for six months and are directly related to the war effort in two respects: (1) the building up of food supplies through temporary preservation methods requiring a minimum of labor and strategic materials; and (2) the utilization of those portions of the crop which are generally lost due to seasonal over production and major changes in market demands..."

"Results which have been obtained to date relative to vitamin retention during brine storage are encouraging. Furthermore, a satisfactory method of handling fermented foods for retail distribution from bulk containers has been developed."

HOFFMAN, A. C. Addresses before the food processors' conference: Three-day food processing industries conference at the Palmer House, Chicago, Illinois, December 14th to 16th, sponsored by the National canners association. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(5): 142-145. Jan. 1943. 389.8 F94
Report of conference also in Ice and Refrig. 104(1): 51-52. Jan. 1943. 295.8 Ic2

Discussion in West. Canner and Packer 35(1): 9-12. Jan. 1943. 286.83 W522

JONES, I. D., and ETCHELLS, J. L. Physical and chemical changes in cucumber fermentation. Food Indus. 15(1): 62-64. Jan. 1943. 389.8 F737

Reviews information accumulated through research and practical observation relative to chemical, physical and bacteriological changes during production of salt stock and dill pickles. Part of the information represents conclusions drawn from small-scale commercial project.

REYNOLDS, HOWARD. Effects of processing on tomato juice. Ark. Agr. Expt. Sta. Ann. Rpt. (1942) 54: 19-20. (Bul. 428) Fayetteville. 100 Ar42

TO HOLD twenty-second annual canners' and frozen food packers, school: Two-week course at Oregon state college, Corvallis. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(5): 140-141, 155. Jan. 1943. 389.8 F94

TRESSLER, DONALD K., PEDERSON, CARL S., and BEATTIE, HAROLD G. Fruit and vegetable juice preparation and preservation. Indus. and Engin. Chem. 35(1): 96-100. Jan. 6, 1943. Literature cited. 381 J825

"During the past decade the fruit and vegetable juice industry has increased fifty fold. The introduction of flash pasteurization and the perfection and general use of enamel-lined cans have been largely responsible for the remarkable growth of the industry. Heating to approximately 160° F. destroys all microorganisms in fruit juices except mold spores, which will not grow in the absence of air, and an occasional heat-resistant spore former which will not multiply in a medium having a pH of 4 or lower."

WOODROOF, J. G., and CECIL, S. R. Preserving fruits with sulphur dioxide solution. (To be cont.) Fruit Prod. Jour. and Amer. Vinegar Indus. 22(5): 132-135, 155. Jan. 1943. 389.8 F94

Future of this extremely economical method of fruit preservation in the United States (costing about 60 cents per barrel, exclusive of the fruit and container) depends largely upon the success met with during the past three years and on the progress of research and regulations to improve the pack. Commercial experience has proved that it requires less strategic materials than any other available method.

RATIONING AND CONTROL

U. S. DEPT. OF COMMERCE. Fruits and vegetables. Canada restricts sales of canned goods. U. S. Dept. Com. Foreign Com. Weekly 9(12): 27-28. Dec. 19, 1942. 157.54 F763

The Canadian Wartime Prices and Trade Board has ordered fruit and

vegetable canners and distributors to hold for the Food Administrator 25 percent of the quantity of canned fruits and vegetables they had on hand on November 1, 1942.

WICKARD, CLAUDE R. Text of food order no. 6 restricting citrus fruits. Title 7--Agriculture. Amer. Grocer 149(3): 10-11. Jan. 20, 1943. 286.83 Am32

REFRIGERATION

FILINGER, GEO. A. Preservation of fruits and vegetables by freezing. Kans. State Hort. Soc. Bien. Rpt. (1940/41) 46: 27-30. Topeka, 1942. 81 K13

Varieties, containers, packing methods, freezing temperatures, storage facilities, and uses of frozen products.

FROM FRUIT stand to locker plant. Quick Frozen Foods 5(5): 37, 42. Dec. 1942. 389.8 Q4

RESEARCH under way to increase output of frozen and fresh foods. Refrig. Engin. 45(2): 138. Feb. 1943. 295.9 Am32J

Limitations on the supply of canned fruits and vegetables for civilian use in 1943-44 might be partly offset by increased output of some other forms of processed fruits and vegetables and possibly by increased marketing of fresh produce. These possibilities are being studied by the Division of Marketing and Transportation Research of the Bureau of Agricultural Economics.

STORAGE

FOX, HAROLD R. Storage conditions for Kansas potatoes. Kans. State Hort. Soc. Bien. Rpt. (1940/41) 46: 229-234. Topeka, 1942. 81 K13
Contribution No. 111 from the Dept. of Agricultural Economics, Kansas Agricultural Experiment Station.

From this study, covering a period of two years, "it was found that the least amount of shrinkage of potatoes stored over a six-months period occurred under the following conditions: Storing of washed Cobbler potatoes grading U. S. No. 1 in a cotton sack in a storage condition where there was sufficient coils to keep the air at approximately the same temperature at all times."

STORAGE of potatoes. Food Mfr. 17(12): 359-360. Dec. 1942. 389.8 F736

Discusses the storage of potatoes for chip making, with special reference to the effect of temperature of storage on the reducing sugar content, which, in turn, governs the color of the resultant chips made when the potatoes are fried.

SUPPLY

"BERKELEY." California market. Canning Trade 65(25): 20-21. Jan. 18, 1943. 286.83 T67

Statistics of California fruit and nut crops for 1942 and California canned fruit and vegetable pack figures for the year. CALIFORNIA packs in 1942 nearly 50 million cases. Canner 96(7): 22. Jan. 16, 1943. 286.83 C16

Statistics given for fruits and vegetables for 1939, 1940, 1941, 1942.

CORN PACK tops 33 million cases, but market is bare. Canner 96(7): 16. Jan. 16, 1943. 286.83 C16

Table gives figures for 1941 and 1942 by States.

\$153,423,000 for California's truck crops in 1942--gain of \$41,000,000 over previous year. West. Grower & Shipper 14(11): 12. Jan. 1943. 280.38 W52

Leading six crops were lettuce, \$41,987,000; tomatoes, \$29,684,000; cantaloups, \$12,782,000; asparagus, \$10,907,000; celery, \$9,556,000; and carrots, \$9,546,000.

GRAIN AND GRAIN PRODUCTS

GENERAL

ABA INTERPRETS order on bread and white rolls for bakers. Bakers' Helper 79(978): 26-28. Jan. 16, 1943. 289.8 B17

"ALL WHITE bread shall be enriched"--U. S. Order. Southwest. Miller 21(45): 19. Jan. 5, 1943. 298.8 So82

Food Distribution Administration order, effective Jan. 18, also bans slicing, consignment selling, stale returns, restricts varieties and wrappings, and limits milk, shortening and sugar in bread.

BAKERS propose war program. Food Indus. 15(1): 80-81. Jan. 1943. 389.8 F737

Restrictions would gear the industry's operations to wartime conditions.

COMPLETE text of order regulating baking industry; Drastic controls governing manufacture and sale of bread and white rolls become effective January 18. Bakers' Weekly 117(2): 27-28. Jan. 11, 1943. 389.8 B172

McBRIDE, R. S. Research promises relief from starch troubles.

Food Indus. 15(1): 56-57. Jan. 1943. 389.8 F737

Difficulty has been caused by the interruption of supplies of tapioca starch. But modified cornstarch is now solving some of the problems and more important relief is expected from waxy maize and sorghum.

MARRIOTT, H. Bread and confectionery problems. Co-op. Rev. 16(12): 205-206. Dec. 1942. 280.28 C7823

Discusses engineering progress in the industry, wartime conditions, training of workers, the new British Cake and Flour Confectionery Order, and future bakery policy.

"NORTH MILL." The grading and drying of English wheat. Milling [Liverpool], 99(25): 270, 272, 274, 286. Dec. 19, 1942. 298.8 M622

SAVINGS Wickard expects to result from food order no. 1. Bakers'

Helper 79(978): 25-26. Jan. 16, 1943. 289.8 B17

1. Help prevent a rise in the price of bread to consumers; 2. Conserve bread supplies and critical materials used by bakers; 3. Provide for more economical distribution of bread under wartime conditions; 4. Effect material savings in labor and equipment in the baking industry; 5. To safeguard the nutritional value of white bread.

WARD, R. D., and REDLER, PETER. ABA and ARBA petition agriculture for modifications of order. Bakers Weekly 117(3): 24-28. Jan. 18, 1943. 389.8 B172

Appeal is filed by the American Bakers Association and the Associated Retail Bakers of America on behalf of the Baking Industry, pursuant to the provisions of paragraph (g) of Food Distribution Order No. 1 (Code of Federal Regulations, Title 7, Chap. XI, Part 1404, section 1404.1 (g)).

WARD, R. D. Time for bread industry post-war planning. Southwest. Miller 21(48): 19. Jan. 26, 1943. 298.8 So82
 Recommends post-war planning by bakers with the cooperation of the allied trades and their associations.

PACKING AND PACKAGING

KANZLER, ERNEST. Order of W.P.B. for decimal weights on bags. Southwest. Miller 21(47): 19-20. Jan. 19, 1943. 298.8 So82
 Regulation, effective April 1, 1943, which means historic changes in milling industry packaging practices.

PRICES AND PRICE CONTROL

AARTSEN, J. P. van, and ARRIGO, C. Cereal prices in continental Europe during the last three years. Internatl. Inst. Agr. Monthly Crop Rpt. and Agr. Statis. [Reprint from Internatl. Rev. Agr.] 33 (1): 39S-48S; (5): 182S-186S. Jan., May 1942. 251 In8B

The second installment is by J. P. van Aartsen.

In the first installment was "surveyed the development of maximum, minimum and fixed prices, due to farmers during the seasons 1939-40, 1940-41 and 1941-42. The five tables reproduced in that article and the information contained in the text, show that in almost all countries under review, these prices were subject to sometimes very considerable increases in the course of these last years." (p. 182S)

BAKERS' woes. Business Week, no. 699, p. 22. Jan. 23, 1943. 280.8 Sy8

Cost reductions fail to gag demands for higher bread ceiling because of problems with ingredients.

HENDERSON, LEON. Complete text of OPA order: New flour price regulations. Northwest. Miller 213(1): 9, 60-61, 68-69. Jan. 6, 1943. 298.8 N81

HENDERSON, LEON. OPA announces margins for wholesalers and retailers of flour and other food products. Mod. Miller 70(3): 12-13. Jan. 16, 1943. 298.8 M72

Amendment no. 7 to maximum price regulation no. 237 effective Jan. 14 sets margins for flour jobbers and retailers.

O. P. A. MAXIMUM price regulation no. 296 on flour. Southwest. Miller 21(45): 23-26. Jan. 5, 1943. 298.8 So82

Separate order, effective Jan. 4, 1943, fixing dollars and cents ceilings, includes peak of \$6.28, basis 98s Cotton, Kansas City, for hard winter bakers' straight of 13% and under protein--premium for bakery patent 20 cents a bbl.--bakery straight maximum \$6.55 at Minneapolis--family flour maximums for 19 regions at \$7.25 to \$9.65--soft wheat cake flour, \$9, delivered New York.

Reasons for regulation given on p. 31.

WALLACES' FARMER AND IOWA HOMESTEAD. Want dollar corn? Wallaces' Farmer and Iowa Homestead 63(2): 33, 41. Jan. 23, 1943. 6 W15

Results of a survey of farmer opinion on the question: "If the corn ceiling is put at parity (99 cents), should this mean 82.4 cents on the open market plus 16.6 cents AAA payments, or 99 cents on the open market with 16.6 cents AAA payments not counted?"

QUALITY

CATHCART, WILLIAM H. Enrichment of flour and bakery products. Indus. and Engin. Chem. 35(1): 66-70. Jan. 6, 1943. Literature cited. 381 J825

The enrichment program for flour and bakery products is outlined briefly. Standards and their significance for each are discussed.

HIGHER standing for flour in national diet. Southwest. Miller 21(46): 19, 31. Jan. 12, 1943. 298.8 So82

Vast potentialities in protein value for supplying nation's nutritional requirements outlined by Millers' National Federation.

STUDY of problems in enrichment of flour. Southwest. Miller 21(25): 19, 39. Aug. 18, 1942. 298.8 So82

Report by Millers' National Federation committee on vitamin losses, bread scores and effect of iron salts.

STORAGE

GILMORE, JAMES W., Operative studies flour storage. Northwest. Miller 213(20): 8a-13a. Jan. 13, 1943. 298.8 N81

Abstract of talk at the 1942 convention of District 9, Association of Operative Millers.

Discussion of bulk storage of flour.

SUPPLY

BUYING of flour for lend-lease expands. Southwest. Miller 21(47): 23. Jan. 19, 1943. 298.8 So82

Purchases of 650,000 bbls. of enriched flour made on Pacific Coast on Jan. 13 and 98,200 bbls. of soft wheat flour Jan. 14, following aggregate of 933,210 bbls. awarded on Jan. 7 in eastern half of the United States--enormous requirements for United Nations--complete list of awards.

FAKLER, HERMAN. Puerto Rican flour situation. Northwest. Miller 213(3): 9, 30. Jan. 20, 1943. 298.8 N81

Brief submitted to the Senate committee which is investigating economic and social conditions in Caribbean territory.

TRADE

BILLARD, EDMUNDO J. Como utiliza nuestro país el trigo que produce. Argentina. Min. de Agr. Almanaque (1942) 17: 399-401. 9 Ag874

Argentina's disposition of her wheat crop, with figures on the milling industry.

McCOLL, E. L. Sale of wheat in Ireland. Canada. Dept. Trade and Com. Com. Intel. Jour. 67(2028): 534-536. Dec. 12, 1942. 286.8 C16

Outlines restrictions and regulations for the sale of wheat under the July 31, 1942, Emergency Powers (Cereals) Order and its amendment on September 3, 1942. Licenses to buy wheat will be granted only to those dealers whose names are entered on a Wheat Register established by the Minister of Agriculture in 1938. Production of wheat and wheat imports, Government control, and the subsidy on flour and bread are touched upon.

U. S. AGRICULTURAL MARKETING ADMINISTRATION. COMMODITY EXCHANGE BRANCH. Wheat futures statistics, July 1941-June 1942. 27 pp., processed. Washington, D. C., 1942. 1.942 G22W56

Statistics presented in this report "are a continuation of those

presented in U. S. Department of Agriculture Statistical Bulletins No. 31 (1921-29), No. 41 (1930-32), No. 54 (1933-35), No. 72 (1936-38), and Wheat Futures Statistics January 1939-June 1941."

Tables show volume of trading, open contracts, contracts settled by delivery, futures prices, and trades and commitments of reporting traders.

TRANSPORTATION

FRIEDGEN, A. E. When will the shoe pinch in delivery costs? Bakers' Weekly 117(3): 29-30. Jan. 18, 1943. 389.8 B172

"In due time, increased costs of inspections, repairs, rebuilding and such replacements as you may be able to get at high prices will begin to show up, unless your preventive policies are so thorough as to effect other economies as offsets. For instance, if you double the life of your tires, the saving may more than offset the extra cost of frequent inspections. If your truck inspections detect troubles in the incipient stage, the longer life and the saving of more costly repairs can offset the prevention costs."

Has reference to delivery of bakery products.

HONEY

CLAY, HAROLD. Honey prospects dim. Food Mater. and Equip. 3(1): 11-12. Jan. 15, 1943. 389.8 F7393

WALTON, G. P. Honey as seen by the food chemist. Gleanings Bee Cult. 70(10): 585-590, 637, illus. Oct. 1942. References. 424.8 G47

HOPS

HILL, D. D., and BULLIS, D. E. Establishment of grades for hops. Amer. Brewer 76(1): 37, 98, 100. Jan. 1943. Literature cited. 390.8 Am3

Tells of early attempts to establish standards and states that tentative standards are now being prepared. If the tentative standards are approved by the Hop Research Institute and the industry, the U. S. Agricultural Marketing Administration may be asked to hold hearings as a preliminary step in the establishment of national standards.

OREGON. AGRICULTURAL EXPERIMENT STATION. Hop drying. Oreg. Agr. Expt. Sta. Bul. 401, p. 55. Corvallis, 1941. 100 Or3

LIVESTOCK AND MEAT

GENERAL

ALVAREZ CALDERÓN, ROBERTO. Algunas observaciones acerca del problema de la carne en Lima. La Vida Agr. 19(227): 689, 691, 693-694. Oct. 1942. 9.8 V66

Observations on the problems of meat scarcity and low quality in Lima, Peru. The author proposes a plan for the slaughter of increased numbers of young cattle, and to encourage this, the alteration of the present classification system and scale of prices.

GOVERNMENT'S plans for the meat industry; a dubious prospect [editorial].
Past. Rev. 52(11): 761-762. Nov. 16, 1942. 23 Au75

Raises questions concerned with the appointment of a Federal Meat Commission in Australia and with the meat policy.

PERSONNEL and powers of [Australian] Meat industry commission. Past.
Rev. 52(11): 794. Nov. 16, 1942. 23 Au75

CONSUMPTION

JOHNSTON, CHARLOTTE I., and HOPPER, W. C. Consumption of lamb in city households. Canada. Dept. Agr. Mimeograph Rpt., 1942, 19 pp., processed. Ottawa, 1942. 389 J64

Little information has been available to producers as to the factors which affect the demand for this kind of meat. Report assembles these factors on the theory that the knowledge of these factors should be of value to sheep and lamb producers and to those engaged in the marketing of these products.

PELAYO, JUAN B. ¿Podría la República Argentina consumir toda su producción de carnes? Argentina, Min. de Agr. Almanaque (1942) 17: 344-352. 9 Ag874

Deals with the question of whether Argentina can consume her entire production of meat, taking up production and consumption of beef cattle, sheep, and hogs. Concludes that there would always be a minimum export surplus of beef cattle that would fluctuate around 15 percent, that Argentina could absorb all her sheep production if the per capita consumption could be raised to the proportion consumed in the United Kingdom, and that there is no problem with respect to hogs, since it has been shown that with a small increase of 10 percent in domestic consumption the production figures would be reached.

CURING AND PROCESSING

CASE, H. C. M. Livestock production and processing. Amer. Acad. Polit. and Social Sci. Ann. 225: 216-221. Jan. 1943. 280.9 Am34

DENNINGTON, A. R. Meat protection without priority. Butchers' Advocate 112(27): 24. Dec. 1942. 286.85 B97

Discusses advantages of Sterilamps.

IMPROVED method of preserving meat: Patent. Food Mfr. 17(11): 336. Nov. 1942. 389.8 F736

This invention has reference to the preservation of meat, and has for its object to provide an improved method by which meat--i.e., butchers' meat, ham, bacon and the like--can be preserved by the process of pickling.

MULDROW, M. W. Wartime home meat curing demands loss prevention. Ark. Agr. Col. Ext. Leaflet 43, 3 pp. Fayetteville, 1942. 275.29 Ar4Lc

WICKARD, CLAUDE R. Meat problems and the farmer (Farming in wartime); a radio talk...Dec. 18, 1942. 4 pp., processed. Washington, U. S. Dept. of agriculture, 1942. 1.91 A2W63

On the butchering and preservation of meat animals for home use.

DEHYDRATION

BELTSVILLE dehydration work advances on a broad front. Natl. Provisioner 108(2): 13-14. Jan. 9, 1943. 286.85 N21

Article consists of a report by the U. S. Department of Agriculture

on the progress of meat dehydration experiments. Covers detailed information on the purpose of precooking and methods used, and on the types of dehydrating equipment which are being tested.

DEHYDRATED meat. Nutr. Rev. 1(3): 76-77. Jan. 1943. 389.5 N953

Relatively little is known about the effects of dehydration on the nutritive value of meats, though undoubtedly these will vary with the different types of dehydration used.

KRAYBILL, H. R. Dehydration of meat. Indus. and Engin. Chem. 35(1): 46-50. Jan. 6, 1943. 381 J825

"Intensive studies have resulted in methods of dehydration of meat which produce acceptable products. Good quality dehydrated meat reconstitutes readily when water is added. One ship will carry dehydrated meat equivalent to three shiploads of boneless beef or ten shiploads of carcass beef.

"Best results are obtained by precooking the beef before drying. Various types of dehydration equipment, including warm air, vacuum, drum, and gas dryers have been used. Factors affecting the rate of drying are discussed."

SWIFT & company describes pork dehydration process. Natl. Provisioner 108(4): 10-11. Jan. 23, 1943. 286.85 N21

WAR BRINGS dehydrated meats. Capper's Farmer 54(1): 14, 30. Jan. 1943. 6 M693

Reduced bulk and weight, resulting from drying processes, helps solve critical ocean-shipping problems.

GRADING, STANDARDIZATION, AND INSPECTION

ARGENTINA. LAWS, STATUTES, ETC. Reglamento sobre inspección de carnes y sus derivados. Argentina. Min. de Agr. Dir. de Propag. y Pub. Pub. Misc. 86, 32 pp. Buenos Aires, 1941. 9 P943

Issued by the Dirección de Ganadería.

Text of the regulations for the inspection of meat and by-products in Argentina. The various sections deal with organization of services obligations of firms with regard to the inspection, hygienic prescriptions for establishments, inspection on the hoof, post-mortem inspection, provisions for non-utilization of meats in digestive tanks and of meats given for consumption after sterilization, preserved and veterinary inspection of shipments and sanitary conditions which the products must fulfill for shipment.

DRABBLE, J. Textbook of meat inspection. 387 pp. London, Angus & Robertson Ltd., 1940. 50 D782

Preservation of meat, pp. 195-213.

JONES, OSMAN. Notes on the analysis of meat pastes, etc. Pts. 1 and 2. Food 11(133): 273-276; (134): 309-310. Oct., Nov. 1942. 389.8 F738

The meat content of sausages and other meat products as prescribed by Statutory rule and order no. 1381, July 13, 1942, is discussed, and the method of analysis usually adopted, which requires certain assumptions that may not be true, is described. Water-protein ratio of common flesh foods are tabulated.

The possible magnitude of resulting errors is discussed in Pt. 2. MEAT INSPECTION to-day. Meat Trades' Jour. 121(2848): 338. Dec. 10, 1942. 50.8 M46

"Although this is 1942, there still exists no national system of meat inspection in this country," stated Lt.-Col. D. J. Anthony...in

the course of a lecture on 'The State of Meat Inspection in Britain at War' delivered at the Royal Sanitary Institute recently."

PRICES AND PRICE CONTROL

AMENDMENT 1 to revised maximum price regulation 148, hogs and pork cuts.

Natl. Provisioner 108(3): 25-28. Jan. 16, 1943. 286.83 N21

NICHOLLS, W. H., SHEPHERD, GEOFFREY, and DRABENSTOTT, H. O. \$13.25 at Chicago; should there be a seasonal movement in the price floor of hogs? Iowa Agr. Col. Ext. Serv. Iowa Farm Econ. 8(12): 14-15. Dec. 1942. 275.28 Io92

Discussion of the price floor set by the Government for hogs, and the desirability of providing a seasonal rise and fall in the price floor.

PERMANENT price ceilings for lamb and mutton. Butchers' Advocate 112(27): 12-14. Dec. 30, 1942. 286.85 B97

Base prices are established for the section comprising roughly the area between the Rocky Mountains and the Mississippi. The eastern part of the United States has been zoned upon a basis of freight rates and icing charges out of Kansas City. Each eastward zone--other than the immediate one to the northeast of the base area--reflects a 25-cent per hundred pound increase in freight and icing costs.

RATIONING

BULL, SLEETER. How will meat rationing affect the locker patrons?

Quick Frozen Foods 5(5): 34. Dec. 1942. 389.8 Q4

FORECAST on meat rationing. Locker Operator 4(3): 9, 14, 22. Jan. 1943. 295.8 L79

Inventory of locker contents, liens and coupons to balance meat received are seen in offering.

INDUSTRY leaders comment on meat rationing. Quick Frozen Foods 5(5): 35. Dec. 1942. 389.8 Q4

METTINGER, HERMAN S. "Share the meat" and meat rationing. Rice News 10(2): 7-8, 11. Dec. 1942. 59.8 R362

On the U. S. Government's Share the Meat program, with particular reference to methods of operation and educational and information activities.

REFRIGERATION

WARNER, K. F. Cold-storage lockers for preserving farm-dressed meat. East. Breeder 4(8): 38-40. Jan. 1943. 49 V81

Cold-storage locker is a "safe-deposit box" or unit in a room maintained at a temperature of nearly zero Fahrenheit, where families may freeze and store food supplies that have been grown at home or bought. Meats, poultry products, butter, fruits and vegetables are stored successfully in these units, sometimes for as long as a year. Lockers, of about 250 pounds capacity each, rent for about \$5 to \$12 per packaging, and freezing foods.

YOUNG, ESTHER J., and McINTOSH, JENNIE A. Effect of locker storage on the quality of pork. Refrig. Engin. 45(2): 100-103. Feb. 1943. 295.9 Am32J

Paper reports a study of the effect of locker storage on the quality of pork chops, roasts and sausage. Chemical, mechanical and organoleptic measurements were made.

ZAROTSHEUZEFF, M. T. Quick freezing. Butchers' Advocate 113(1): 11.

Jan. 6, 1943. 286.85 B97

Table lists various meats used in the experiments.

SUPPLY

ANALYSIS of the meat shortage. Butchers' Advocate 112(27): 15. Dec.

30, 1942. 286.85 B97

Figures shown reveal item by item differences in receipts in meats and meat products in metropolitan New York area on a comparative basis.

JOHNSON, SHERMAN E. Agricultural production for 1943. Meat 18(2):

31-32. Jan. 1943. 286.85 M464

Military and lend-lease requirements and 1943 meat goals are discussed.

POOLE, JIM. Analyzing livestock and meat situation. Sheep & Goat

Raiser 23(4): 10-11. Jan. 1943. 45.8 Sh3

Discusses the effect of price ceilings and government buying on the industry and causes of the meat shortage on the east and west coasts of the United States.

SEIZE all locker stored meats says meat dealers' association. Locker

Operator 4(6): 7, 23-26. Jan. 1943. 295.8 L79

Solution offered by National Retail Meat Dealers Association is to have the government seize all meat stored in locker plants, because, according to them, most of it will spoil "when the cold weather ends in the spring."

TRANSPORTATION

BJORKA, KNUTE, HARLAN, C. L., and THOMSEN, F. L. Livestock transportation and processing problems in 1942-43 and 1943-44. 30 pp.,

processed. Washington, U. S. Bur. of agricultural economics, Dec. 1942. 1.941 M2L75

Also in Natl. Provisioner 108(3): 16-18; 34-35; (4): 13-14, 23-25. Jan. 16, 23, 1943. 286.85 N21

The outlook for livestock marketings and availability of transportation facilities for handling the marketing, hog slaughtering capacity in relation to marketings, "possible bottlenecks and difficulties"; and an outline of alternative methods for meeting a possible emergency in livestock marketing.

STEWART, CHARLES A. A million dollars saved for the Texas livestock industry. Sheep & Goat Raiser 23(4): 18-19. Jan. 1943. 45.8 Sh3

Annual report of the Texas Livestock Traffic Association. Savings to members through reductions in freight charges are noted.

MATE

ROSARIO, ARGENTINA. BOLSA DE COMERCIO. La yerba mate. (Cont.)

Rosario, Argentina. Bolsa de Com. Bol. Ofic. 30(738): 21-30. Oct. 15, 1942. 287 R71

Takes up milling and packing, regulation of the industry in Argentina, trade in Argentina, properties of maté, its chemical composition, adulteration and alteration, and ways of using it.

NUTS

- REDGROVE, H. S. Walnuts as source of vitamin C. Food Mfr. 17(11): 321-322. Nov. 1942. 389.8 F736
- TESCHE, W. C. Cellophane pack makes hit. Diamond walnuts in pound bags a "natural." Diamond Walnut News 25(1): 4. Jan. 1943. 94.68 D34

OILS AND FATS

- BRANDT, KARL. Production and consumption of fats and oils. Amer. Acad. Polit. and Social Sci. Ann. 225: 210-215. Jan. 1943. 280.9 Am34
- MITCHELL, H. S., and BLACK, H. C. Stabilization of fats and fatty foods. Indus. and Engin. Chem. 35(1): 50-52. Jan. 6, 1943. Literature cited. 381 J825
- For the stabilization of fats and fatty foods, materials naturally occurring with food products have received most attention since such substances are unlikely to have toxic effects. However, one antioxidant, not occurring with food materials, has been shown to be an effective stabilizer for meat food fats. It is gum guaiac obtained from a tropical tree. It is entirely innocuous physiologically and is a practical commercial antioxidant for lard. It also shows promise for the stabilization of dehydrated meat products.
- RODRIGUEZ E., M. La extracción del aceite de pepitas de uva. Peru. Min. de Fomento. Dir. Agr. y Ganad. Bol. 11-12(36-43): 255-258. 1940-1941. 9.8 P43B
- Method of extracting oil from grapeseed. Feels that production in Peru would be feasible.

PEANUTS

- U. S. AGRICULTURAL MARKETING SERVICE. Cleaned and shelled peanuts: monthly average prices for prompt shipment, F. O. B. important shipping sections, 1920-1941. 3 pp., processed. Washington, [Oct. 1941] 1.942 N43C58
- Consists of statistical tables.

POULTRY AND POULTRY PRODUCTSFREEZING AND DRYING

- STUART, L. S., and GORESLINE, HARRY E. Bacteriological studies on the "natural" fermentation process of preparing egg white for drying. Jour. Bact. 44(5): 541-549, chart. Nov. 1942. References. 448.3 J82

The presence of the genera Aerobacter or Escherichia was revealed in such predominating numbers as to practically exclude other bacterial types, in a study of eight samples of commercially fermenting egg white.

Chemical changes were studied. Egg white from shell contaminated fresh eggs and from thawed frozen eggs fermented rapidly and regularly.

WORCESTER, P. F. Drying takes lots of eggs. Everybody's Poultry Mag. 47(11): 6, 36. Dec. 1942. 47.8 F213P

Egg production in 1943 must be greater than ever if poultry raisers are to meet the domestic call for shell eggs and the ever-increasing demand for eggs to be dried and shipped to our allies.

MARKETING

DREWS, H. E. Poultry eviscerating grows up. (To be cont.) Quick Frozen Foods 5(5): 10-11, 42. Dec. 1942. 389.8 Q4

Savings in transportation cost, labor shortages in retail markets, and a wave of increasing demand for fine quality table poultry are among the certain reasons for the demand for this poultry.

GASTON, H. P. A study of consumer demand for eggs and poultry in the resort areas of western Michigan. Mich. Agr. Expt. Sta. Quart. Bul. 25(2): 162-175. Nov. 1942. 100 M58S

This study was designed "1. To examine and measure the seasonal variations in demands for eggs and poultry, and 2. To determine the sources of supply. The data were obtained from managers of representative retail stores, restaurants, hotels, resorts and poultry dealers located in the areas in question."

PERREGAUX, E. A. Connecticut agriculture: Poultry cooperative merger. Conn. Circle 6(1): 42-43. Jan. 1943.

Reports the merger of the Connecticut Poultry Producers, the Hamden Auction, and the Connecticut Farmers Cooperative Auction, three cooperative associations engaged in the marketing of poultry and eggs.

ROPER, B. W. Trade barriers to use and movement of foods during war: Eggs and meat products. U. S. Bur. Foreign and Dom. Com. Dom. Com. 31(1): 15-18. Jan. 7, 1943. 157.54 D713

"With the outbreak of war State and local restrictions upon trade, for many years obstructions to our internal economy, presented immediately grave and significant problems. Since December 1941, many essential foods have become increasingly scarce. More extensive rationing, to include foods in addition to sugar and coffee, is imminent. Trade barriers thus become vicious obstructions to the prosecution of total war. The necessity for their removal is strikingly apparent."

PACKING AND PACKAGING

FIBRE egg cases can take it. Wood case shortage offset by new type fibre containers now being introduced. Poultry Supply Dealer 20(1): 12. Jan. 1943. 47.8 B11

Advantages of the cases, which are described and illustrated, are noted.

NEW CONTAINER for eggs and citrus fruits. Fibre Containers 28(1): 38-40. Jan. 1943. 286.8 F44

ROBINSON, LEONARD. Producers see egg packers at work. Leonard Robinson describes an interesting tour of the Drighlington packing station [in Leeds]. Mod. Poultry Keeping 47(23): 596. Nov. 18, 1942. 47.8 Eg3

PRICES

MAXIMUM prices of dried egg to bakers and manufacturers. Confection-
ery Prod. 8(12): 265. Dec. 1942. 389.8 C762

Prices announced by Great Britain Ministry of Foods.

OPA'S PRICE regulation seriously affects quick-frozen poultry whole-
saling. Frosted Food Retailer 1(10): 13-15, 30-31. Dec. 1942.
389.8 F92

PARSONS, LEAVITT C. Can we rationalize egg prices? Northeast.
Poultryman 35(6): 5-7, 35. Dec. 15, 1942. 47.8 M44

The author is Marketing Counsel of the New England Poultry and
Egg Institute, and the article is "a summary of a brief prepared
in the campaign to protect the poultrymen of the Northeast from
inadvertent injury due to inadequate price ceiling formula." - (Ed.
note). The basic factors which should determine ceiling prices on
eggs are set forth and discussed.

UNDERWOOD, F. L. Seasonal variation in the Virginia farm price of
eggs. Va. Farm Econ., no. 47, pp. 730, 733-734. Dec. 1942.
275.29 V813

Discussion and statistics on seasonal egg price variations in
Virginia during the period Sept. 1920 to Aug. 1941.

TRANSPORTATION

HANSEN, W. J., and BRESSLER, R. G., JR. Efficiency of the transpor-
tation of eggs to Connecticut cooperative associations. Conn.
Agr. Expt. Sta. Bul. 241, 35 pp. Storrs, 1942. 100 C76S

From the study it is concluded that a reorganization of routes
and collection areas would reduce miles traveled by more than 80
percent.

SUGAR

R., E. New York sugar prices in 1941. Internatl. Inst. Agr. Monthly
Crop Rpt. and Agr. Statis. [Reprint from Internatl. Rev. Agr.] 33
(1): 48S-50S. Jan. 1942. 251 In8B

ST. CLAIR, HUSTON. Making sugar and syrup from apples. Va. Fruit
31(1): 50-56. Jan. 1943. 81 V81B

SUGAR rationing is here; industrial users on "normal" quota; but future
entirely in Commission's hands. Austral. Baker 46(547): 45-46.
Sept. 30, 1942. 298.8 Au7

Summarizes the plan, including the ration for individuals, pro-
visions for industrial users, provision for cafes and hotels, and
registration of wholesalers, and gives the text of those regula-
tions which concern the baking trade.

TEA

TEA BUREAU, INCORPORATED. 1942 tea stocks survey. Statistical analysis
of stocks of tea estimated to be held by all importers, packers,
jobbers, wholesale grocery companies and chain grocery warehouses
and factories on December 31, 1936-1941. 15 pp., processed. [n. p.]
1942. 68.19 T223

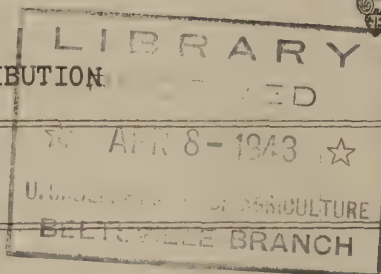
Tea stocks in the United States on December 31, 1941 were estimated
at 48,631,000 pounds.

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SECTION F
FOOD PROCESSING AND DISTRIBUTION



No. 3

Vol. 2

March 1943

The Bibliography of Agriculture is issued monthly in six sections.

Section A, Agricultural Economics and Rural Sociology. Supersedes Agricultural Economics Literature.

Section B, Agricultural Engineering. Supersedes Current Literature in Agricultural Engineering.

Section C, Entomology. Supersedes Entomology Current Literature.

Section D, Plant Science. Supersedes Plant Science Literature.

Section E, Forestry. Continues Forestry Current Literature, which ceased publication with v. 7, no. 2, Mar.-Apr. 1940.

Section F, Food Processing and Distribution.

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SECTION F
FOOD PROCESSING AND DISTRIBUTION

Vol. 2

March 1943

No. 3

GENERAL

BRITISH food industry geared to war economy. Food Indus. 15(2): 51, 115-116. Feb. 1943. 389.8 F737

The phases discussed are standardization, restriction, transportation, and concentration, including dehydration. Article based on information from the British Supply Council, Washington, D. C.

BURTON, L. V. The future of food technology. Inst. Food Technol. Proc. 1942: 162-171. Champaign, Ill. [1943?] 389.9 In7

FARNSWORTH, HELEN C. Wartime food developments in Germany. Stanford Univ. Food Res. Inst. War-Peace Pam. 1, 36 pp. Stanford University, Calif., Sept. 1942. 280.9 L532

Reviews "with particular reference to the difficult problem of degree of change, German food developments in the three years since the outbreak of war in September 1939."

HARVEY, ELLERY H. Food technology - a vital factor in national conservation. Inst. Food Technol. Proc. 1942: 16-23. Champaign, Ill. [1943?] 389.9 In7

Consideration of various food and raw material shortages, and their effects in the field of food technology.

LOGAN, PAUL P. The role of food technology today and tomorrow. Inst. Food Technol. Proc. 1942: 2-6. Champaign, Ill. [1943?] 389.9 In7

A survey of present problems in our food situation. The attention of food technologists is called to the following: Overcoming shortages of protein foods, fats and oils; dehydration; packaging.

McBRIDE, RUSSELL S. Alternate raw materials for war-time food manufacture. Inst. Food. Technol. Proc. 1942: 26-32. Champaign, Ill. [1943?] 389.9 In7

Discussion of the problems brought about by wartime shortages.

NEWTON, ROY C. Fundamental research in the food industry of tomorrow. Bakers Digest 17(1): 17-18, 22, 24. Feb. 1943. 389.8 S11

"Address presented before meeting of board of trustees of the Nutrition Foundation, Chicago, Ill., Nov. 12, 1942."

In the future the emphasis will be on the nutritive content of foods.

NEWTON, ROY C. Review of developments in food technology. Inst. Food Technol. Proc. 1942: 7-15. Champaign, Ill. [1943?] 389.9 In7

Some of the points touched on are: Better raw materials, improved meat processes, developments in ice cream manufacture, developments in food preservation, dehydrated and frozen meat, fat and oil technology, trend to continuous processes, changing consumer attitude.

PALMER, FREDERICK. Food production in Australia. Canada. Dept. Trade and Com., Com. Intel. Jour. 68(2031): 1-6. Jan. 2, 1943. 286.8 C16

Includes discussion of the altered export situation, food goals for 1942-43, principal changes in production, processed foods, and dehydration of foodstuffs.

U. S. BUREAU OF AGRICULTURAL ECONOMICS. The national food situation. 36 pp., processed. [Washington, D. C.] Jan. 1943. 1.941 S2F73

Contents: General summary, pp. 2-5; Review of the 1942 food situation, pp. 6-13; Retail food costs during 1942, pp. 13-15; Food outlook for 1943, pp. 15-32 (includes data on the distribution of food supplies average 1935-39, 1941, 1942, and estimated 1943, pp. 25-31); Prospects for foods in the first quarter of 1943, pp. 33-34; The new Department of Agriculture, p. 34; Retail price ceilings placed on foods during 1942, pp. 34-36.

U. S. DEPT. OF AGRICULTURE. Food for freedom informational handbook, 1943. 51 pp. [Washington, D. C., Nov. 1942] 1 Ag84Aw

"This information handbook is designed as a source of information materials and references for use by United States Department of Agriculture workers and others in support of the 1943 Food for Freedom Program."

U. S. DEPT. OF AGRICULTURE. EXTENSION SERVICE. Suggested extension program on meeting necessary wartime food adjustments in the nation's farm homes. [21] pp., processed. Washington, D. C. [1942] 1.913 F4Su3

Partial contents: Availability of processing equipment and supplies - trends in commercial food-preservation methods, by Leon Wolcott [abstract] 2 pp.; Problems in food distribution, by Frederick V. Waugh [abstract] 3 pp.; Rationing and price control as it relates to the food supply, by Ruth Ayres, 3 pp.

U. S. DEPT. OF COMMERCE. Foodstuffs and allied products; Australia campaigns to increase food production. U. S. Dept. Com. Foreign Com. Weekly 10(5): 24-25. Jan. 30, 1943. 157.54 F763

"Briefly, the principal changes in agricultural production will be a reduction in the output of beef and pork for civilians, whereas production of mutton and lamb, which civilians must consume in greater quantities, will decline because of shortages of superphosphate and labor...

"Efforts are being made to expand dried-apple production in Tasmania, South Australia, and Western Australia to 4,000 tons a year, and plants in Victoria and South Australia will dehydrate apricots, peaches, and pears in larger quantities.

"The Australian Food Council has also decided to establish secondary reserve depots for civilian foodstuffs in all States to meet any emergency."

WATSON, J. A. SCOTT. How Britain is solving the food problem. Canad. Business 16(1): 62, 64. Jan. 1943. 287 C162

"Feeding 45 millions of her own people and great armies encamped on her soil is one of Britain's stiffest problems. That no one has gone hungry is a tribute to her farmers and farm workers, to the food rationing system, and to supplies brought across the ocean." - Ed. note.

WICKARD, CLAUDE R. Food conservation - a war weapon. West. Frozen Foods 4(3): 8-9, 12-13. Jan. 1943. 389.8 W523

Radio address, December 27, 1942.

WICKARD strengthens food research - appoints nutrition and industry committees. Amer. Grocer 149(6): 8-10. Feb. 10, 1943. 286.83 Am32

Committees are to cooperate and advise on food research problems in collaboration with the Quartermaster Corps and the Bureau of Supplies and Accounts.

BIBLIOGRAPHY

U. S. LIBRARY OF CONGRESS. LEGISLATIVE REFERENCE SERVICE. Agriculture in a war economy (April 1941 - March 1942); selected and annotated bibliography on agricultural problems and policies in a wartime economy. 81 pp., processed. Washington, D. C., 1942. (Bibliographies of the world at war no. 2) 241 Un35

Section II of part three includes food products and Section III deals with food supply and consumption. The index should also be consulted under Food Shipments, Food Supply, and names of foods.

CANNING AND CANNED FOODS

ASSOCIATION OF NEW YORK STATE CANNERS, INC. 57th annual convention, Hotel Statler, Buffalo, N. Y., February 4-5, 1943. Amer. Grocer 149(6): 3-4. Feb. 10, 1943. 286.83 Am32

ROGERS, R. W. The food processor and his bank in 1943. Now is the time for canners to lay out their financial programs. Canner 96(11): 32, 34. Feb. 13, 1943. 286.83 C16

THERIAULT, F. R., and FELLERS, C. R. Effect of freezing and of canning in glass and in tin on available iron content of foods. Food Res. 7(6): 503-508. Nov.-Dec. 1942. References. 389.8 F7322

Contribution no. 438, Massachusetts Agricultural Experiment Station.

The effects of canning in glass and tin and of storage in tin cans on iron availability are discussed.

VAN DERLINDEN, LEE. What's back of canner's claims; food packers who advertise that their products contain vitamins and minerals will need to watch their step. New Agr. 25(4): 8-9. Jan. 1943. 66.8 Su32

CONSUMPTION

JOHNSTON, CHARLOTTE I. Consumption of food in large families. Econ. Annal. 13(1): 13-16. Feb. 1943. 280.8 Ec75

A review of published studies on the relation between the consumption of food and the number of children in the family.

SOME important consumer problems, 1943; many measures have been taken by our government. Ed. for Victory 1(24): 5-6, 26. Feb. 18, 1943. 156.3 Ed83

Ways in which the consumer can cooperate in making the nation's total resources available for war needs.

DEHYDRATION

ARMY specifications for dehydrated foods. Food Indus. 15(2): 71, 125-127. Feb. 1943. 289.8 F737

Tentative specifications for soup mixtures - dehydrated, powdered, pastes, baked beans, and tomato juice cocktail.

BURTON, L. V. Where to locate that dehydration plant. Food Indus. 15(2): 72-73, 125. Feb. 1943. 389.8 F737

Some of the problems to be considered are: Supply of raw materials, labor, water supply, waste disposal, odor, prevailing temperatures and humidities.

CHACE, E. M. The present status of food dehydration in the United States. Inst. Food Technol. Proc. 1942: 70-89. Champaign, Ill. [1943?] 389.9 In7

A survey of present practices, with special attention to storage changes.

COMPRESSION of dehydrated foods will save shipping space. Food Indus. 15(2): 74-75. Feb. 1943. 389.8 F737

A method of compression of dehydrated material after quick freezing reduces bulk from 30 to 80 percent and is reported to improve keeping qualities.

DEHYDRATED foodstuffs in the tropics. Trop. Agr. [Trinidad] 20(1): 1-3. Jan. 1943. 26.T754

Discusses the principles to be observed in dehydration, potential use of these methods in the tropics, and foods which might be dehydrated in the tropics, and states that "The establishment and operation of a dehydrated food industry within the tropical Colonial Empire must clearly be designed for the benefit of the people and cannot be founded on an economic basis. The peoples with the least to offer are those with the greatest needs."

DEHYDRATION; huge increase in demands for dried commodities taxes present output. West. Grower & Shipper 14(3): 7-8, 16. Feb. 1943. 280.38 W52

Discussion of some of the problems facing prospective operators, as, cost of installation and of operation, and manpower shortage. Urges the conversion of canneries and other concerns using heat for drying purposes.

DIRECTORY of equipment needed by frozen food packers and dehydrators. Quick Frozen Foods and the Locker Plant 5(6): 19-24, illus. Jan. 1943. 389.8 Q4

DRIED soups...are cheaper and easier on transportation facilities.

CU discusses packaging, reports test results on several types.

Consumer Rpts., Tech. Sect. 8(2): 35-37. Feb. 1943. 321.8 C762

"Flavor ratings," with other information concerning composition, cost, and cooking time, given in tabular form for a number of varieties.

HOME food drier; a cheap and simple food dehydrator soon will be made available to all. Household model proves efficient. Business Week, no. 703, pp. 46, 48. Feb. 20, 1943. 280.8 Sy8

Describes dehydrator developed at University of Tennessee.

IMSE, GILBERT A. Leading dehydration systems. Quick Frozen Foods and the Locker Plant 5(6): 14, 46, illus. Jan. 1943. 389.8 Q4

LABORATORY tests on dehydration. Quick Frozen Foods and the Locker Plant 5(6): 14. Jan. 1943. 389.8 Q4

Tests conducted by the Food Research Laboratories, Inc., N. Y., on vitamin content before and after the dehydration process and after accelerated stability tests.

PRESCOTT, S. C. Dehydration - a needed food industry. Inst. Food Technol. Proc. 1942: 111-116. Champaign, Ill. [1943?] 389.9 In7

SLY, JOHN E. D-E-H-Y-D-R-A-T-I-O-N spells "opportunity." East. States Co-op. 19(2): 5-6. Feb. 1943. 280.28 Ea7

A brief survey of the present situation, from the point of view of the farmer.

SPENCER, STEVEN M. Food briquettes, dried, squeezed and packaged for shipment overseas, they save valuable cargo space. Du Pont Mag. 37(1): 9-10. Feb.-Mar. 1943. 309.8 D92

Dehydrated food is quick-frozen, compressed, wrapped in cellophane and sealed to reduce to a minimum shipping space required. Compression also enables dried foods to keep longer, by reducing the amount of surface exposed to the air.

DIET AND FOOD HABITS

BARBER, MARY I. Keeping soldiers and civilians nutritionally fit. Amer. Dietet. Assoc. Jour. 19(2): 107-109. Feb. 1943. 389.8 Am34
Paper presented before the American Dietetic Association, Detroit, Oct. 20, 1942.

BLACK, JOHN D., comp. The social milieu of malnutrition. Amer. Acad. Polit. and Social Sci. Ann. 225: 142-149. Jan. 1943. 280.9 Am34

"This article consists of an assembly of material bearing on the general social background of malnutrition in the United States, which is drawn from various sources" that are indicated in the article.

BRADLEY, ALICE V. Tables of food values. Completely revised and enlarged. 224 pp. Peoria, Ill., The Manual arts press [1942]. 389 B72T

A compilation, in tabular form, of available information on composition, mineral and vitamin content, reaction and calorie value of several hundred items of food.

EDWARDS, GENEVA. Studying Negro food habits shows where help is needed. U. S. Ext. Serv., Ext. Serv. Rev. 14(2): 20. Feb. 1943. 1 Ex892Ex

An extension program in Coahoma County, Mississippi, was aimed at the improvement of Negro dietaries.

FARIA, RAÚL de. Alimentação do trabalhador rural. Sítios e Fazendas 7(4): 29, 30. Apr. 1942. 9.2 Si8

On the cost of feeding a rural worker in Brazil, with sample menus and amounts of food needed, worked out. This is based on an intake of 90,000 calories monthly.

GOODHART, ROBERT S. The nutrition of war workers. Amer. Dietet. Assoc. Jour. 19(2): 95-97. Feb. 1943. References. 389.8 Am34

Paper presented before the American Dietetic Association, Detroit, Oct. 19, 1942.

KING, CHARLES G. Food and nutrition as related to the war. Chem. and Engin. News 21(3): 150-151. Feb. 10, 1943. 381 J825N

"Presented at the National Chemical Exposition, Chicago, Ill., November 27, 1942."

KNOTT, LEONARD L. Hidden hunger. Canad. Business 16(1): 24-29, 92, 94, 96. Jan. 1943. 287 C162

"Wartime Canada is becoming increasingly aware of the importance of nutrition and industry is being urged to battle 'Hidden Hunger' on the factory front. Management and labour alike are vitally interested in a food condition which contributed to the loss of upwards of 400,000 man-hours in Canada last year, and in inadequate diets which seriously hinder all-out production."

LONDON CHAMBER OF COMMERCE. Europe's food problems; nutrition experts discuss post-war emergency needs. Chamber Com. [London] Jour. 74(1042): 26. Jan. 1943. 286.8 C35

"The Technical Advisory Committee on Nutrition, the fourth expert committee to be set up by the Allied Post-War Requirements Bureau to consider the post-war needs of the occupied territories, met in London recently. Sir Frederick Leith-Ross, under whom the Bureau works, explained to the nutrition experts that the Allies have been asked to provide estimates of their immediate post-war needs, and that the great bulk of those estimates had been received..."

"The Chairman of the Committee is Dr. E. F. Penrose, economic adviser to the American Embassy in London."

Matters discussed at the meeting are outlined.

McCREADY, MARGARET. Some problems of nutrition and rationing. Macdonald College Jour. 3(5): 12-13. Jan. 1943. 101 M144

Comments on increased food production in Canada, rationing and subsidies, consumer demand and nutrition, the American food stamp plan and free school lunches, and British experiments in wartime nutrition. States that the rationing Canada has had so far "should have a beneficial effect on health."

OSER, BERNARD L. Methods for vitamin control of processed foods. Inst. Food Technol. Proc. 1942: 59-69. Champaign, Ill. [1943?] References. 389.9 In7

Discusses and evaluates methods of testing for vitamin content.

PERRY, ERNESTINE. Winning with food. Natl. Safety News 47(2): 18-19, 87, 88, 89, illus. Feb. 1943. 449.8 N212

"Progress is being made in this country in the recognition of the importance of the proper feeding of industrial workers and in the cooperative efforts of industry, government and communities to meet the problems involved. The vital need to conserve man power and increase production through the prevention of excessive fatigue indicates the need for even greater participation on the part of employers and employees in the National Nutrition Program."

PIRRIE, PETER G. Tri-state war conference at Columbus, O., endorses nutrition program--requests allotments of materials--asks price squeeze relief. Bakers' Weekly 117(6): 34-36. Feb. 8, 1943. 389.8 B172

POMPEO do AMARAL, FRANCISCO. Consequências da má alimentação no operário. Brazil. Min. do Trabalho, Indús. e Com. Bol. 9(97): 251-265. Sept. 1942. 255.3 B737A

A study of the effects of poor nutrition on the worker.

SMITH, GRACE E. Controlling food cost through menu planning. Amer. Dietet. Assoc. Jour. 19(2): 104-106. Feb. 1943. 389.8 Am34

Paper presented before the American Dietetic Association, Detroit, Oct. 22, 1942.

U. S. OFFICE OF DEFENSE HEALTH AND WELFARE SERVICES. Democracy means all of us; how communities can organize to study and meet community needs, with special suggestions for developing nutrition programs in wartime. 30 pp. Washington, 1942. References. 173.3 H34D

Details of community organization and activities to aid in carrying out the National wartime nutrition program in the United States.

DISTRIBUTION AND MARKETING

CARVAJAL, VICENTE E. Reducción en el costo de distribución de los productos agrícolas. Agr. Venezolano 7(77-78): 34-35. Sept.-Oct. 1942. 9.95 Ag8

Discusses how reductions may be made in the cost of distributing agricultural products in Venezuela.

INDIAN affairs: Food distribution problem. Times Trade & Engin. (n. s.) 52(947): 16. Jan. 1943. 286.8 T482

Brings out the various causes and remedies suggested for the food shortages in India, and the effect of the war upon the country's transportation system (summary of a speech by Sir Edward Benthall).

LOWRY, THOMAS A. War time changes in distribution. Natl. Food Distributors' Jour. 16(11): 39-41. Oct. 1942. 286.28 N212

Discussion of container problems, rationing, transportation and labor situation, and the need of substitution to meet shortages.

REGIONAL food committees authorized; to be appointed throughout the country by Food administrator Wickard. The purpose and function of such local committees to report mal-distribution and other problems confronting the food distribution industry. Pa. Meat Dealer 17(2): 15. Feb. 1943. 286.85 P38

U. S. BUREAU OF AGRICULTURAL ECONOMICS. Monthly sales of principal field crops, 1941 crop with comparisons, by leading marketing states. 13 pp., processed. [Washington, D. C.] Nov. 1942. 1.942 G3M76

U. S. FOOD DISTRIBUTION ADMINISTRATION. Canned and processed foods. Restrictions on sale and delivery. Fed. Register 8(37): 2243, 2244-2246. Feb. 23, 1943. 169 F31

Food Distribution Order 22.

PACKING AND PACKAGING

BARNBY, H. A. War influence on glass packaging. Inst. Food Technol. Proc. 1942: 126-127. Champaign, Ill. [1943?] 389.9 In7

Economies in glass packaging are illustrated by weight reduction, standardization of sizes and shapes, and mechanization of packaging lines.

"BETTER PROFITS." Doing the usual in an unusual way. Successful merchandising of a successful [sic] line described and analyzed with helpful hints for adoption. Canning Trade 65(30): 18, 20. Feb. 22, 1943. 286.83 T67

The importance of well-chosen names, packaging, and advertising in introducing new products. A new combination of tomato and lemon juice called "Vagamato" is an example.

DIEHL, H. C., and RABAK, W. Packaging of frozen foods under war conditions. Inst. Food Technol. Proc. 1942: 117-120. Champaign, Ill. [1943?], 389.9 In7

Glazing with nonaqueous solutions to form a covering which would eliminate oxidation and loss of moisture is suggested as one possible solution to the packaging problem.

HALLADAY, JOHN F. An engineering approach to solution of packaging problems involving moisture vapour resistance. Paper Maker and Brit. Paper Trade Jour. 105(1): TS1-TS8, illus. Jan. 1, 1943. References. 302.8 P1922

Broad view of testing methods, calculations, etc., to use in obtaining objectives in packaging with a minimum of lost motion and time.

KATKOFF, V. Packing by Decca [sic] process. (To be cont.) Quick Frozen Foods and the Locker Plant 5(6): 10, 45, illus. Jan. 1943. 389.8 Q4

Description of the Dacca Vapo-Pak carton.

"KELGEE." Aggravated faults in glass containers in wartime. Food 12(136): 4-5. Jan. 1943. 389.8 F738

"Obvious defects in glass containers...may be subdivided as follows: (a) actual breakage on arrival; (b) surface roughness; (c) minute cracks, difficult to detect, but fatal if a bottle so affected is filled; (d) wavy appearance of the glass; (e) definite coloration of supposedly colourless glass; (f) bubbles, seeds, striae."

LUECK, R. H. Metal container changes in the interest of tin conservation. Inst. Food Technol. Proc. 1942: 128-143. Champaign, Ill. [1943?], References. 389.9 In7

MAY STILL use cellophane wrap. West. Frozen Foods 4(3): 5. Jan. 1943. 389.8 W523

Cellophane may still be used to wrap frozen foods. Restrictions on its use in packaging other types of foods are listed briefly.

NAVY develops new packaging methods; improved system expedites delivery of war materials. U. S. Off. War Inform. Victory 4(7): 217. P73.3 C83D

"To develop further improvements in the handling and preparation of supplies, the Bureau of Supplies and Accounts has established a Containers and Material Handling Section and is sponsoring a Navy Packaging School, located at the University of Wisconsin, Madison, Wis."

THROCKMORTON, EDGERTON A. The latest developments in paper and fiberboard for packaging food. Inst. Food Technol. Proc. 1942: 121-125. Champaign, Ill. [1943?], 389.9 In7

Discusses coatings, laminations, bags, wraps, cartons, dips, and fiber cans.

U. S. OFFICE OF PRICE ADMINISTRATION. Eastern and central wooden agricultural containers. Fed. Register 8(30): 1885-1891. Feb. 12, 1943. 169 F31

Price zones and basic maximum prices are established for tubs, covers, baskets, hampers, berry cups, crates and crate parts.

U. S. WAR PRODUCTION BOARD. Cans. Fed. Register 8(36): 2232-2233. Feb. 20, 1943. 169 F31

Amendment 1 to Conservation Order M-81 as amended Jan. 13, 1943.

WARTH, A. H. Problems of change of materials used in final containers. Inst. Food Technol. Proc. 1942: 43-46. Champaign, Ill. [1943?] References. 389.9 In7

Confined "largely to containers of metal, particularly cans, and to closures for glass containers including crown corks for beverage bottles."

WENDLER, A. F. Cellophane for food conservation under war needs. Inst. Food Technol. Proc. 1942: 144-147. Champaign, Ill. [1943?] 389.9 In7

Various examples of the use of cellophane in packaging foods.

PRICES AND PRICE CONTROL

DESCARTES, S. L. The index of the retail cost of food in Puerto Rico declined in December 1942 for the first time since November 1941.

Puerto Rico Col. Sta. Mimeogr. Rpt. 20, Sup. 12, [6] pp. Rio

Piedras, P. R. [1943?] 100 P83M

Spanish and English in parallel columns.

DESCARTES, S. L. The retail cost of food in Puerto Rico continued to increase from mid-October to mid-November. Puerto Rico Col. Sta.

Rpt. 20, Sup. 11, [6] pp., processed. Rio Piedras, P. R. [1942]

100 P83M

DESCARTES, S. L. Retail food prices in Puerto Rico continue to increase rapidly. Puerto Rico Col. Sta. Rpt. 20, Sup. 10, [6] pp.,

processed. Rio Piedras, P. R. [1942] 100 P83M

DESCARTES, S. L. Steep increase of retail prices of food in Puerto Rico continues. Puerto Rico Col. Sta. Mimeogr. Rpt. 20, Sup. 5,

[6] pp. Rio Piedras, P. R. [1942?] 100 P83M

Spanish and English in parallel columns.

EARLY, JAMES S. British wartime price administration and price movements...with two chapters by Herbert Stein. 128 pp., processed.

[Washington, D. C.] U. S. Off. price administration, Feb. 4, 1942.

173.403 B77

"This is a revision of a study of British price control experience prepared in the spring of 1941."

Contains a chapter on the Ministry of Food and wartime control of food and food prices with a section on rationing.

GREAT BRITAIN. MINISTRY OF LABOUR. Food control; maximum retail prices of food. Gt. Brit. Min. Labour. Gaz. 50(12): 211. Dec. 1942.

283 L11

"A new Order controlling the retail prices of meat in Great Britain came into operation on 14th December, replacing the Order which had been in force since January, 1940. The principal changes effected by the new Order are designed to produce simplification in the schedules of maximum retail prices for adjoining cuts of similar

value and appearance. There is now one set of price schedules for the whole of England and Wales, and one set for Scotland; the separate schedule of beef prices hitherto in force for London and the Home Counties is discontinued."

PRICE-FIXING problems; difficulty with perishable graded produce; cross section of interested comment. Citrus News 18(11): 159, 165. Nov. 1942. 80 C494

"The application of maximum selling prices to perishable primary products is likely to defeat its objective of ensuring supplies at reasonable prices to the consumer if the price fixed is not attractive to the producer. Particularly is this the case with annual crops." Various comments on the fixing of such prices in New South Wales are given.

U. S. OFFICE OF PRICE ADMINISTRATION. Adjusted and fixed markup regulation for sales of certain food products at retail. Fed. Register 8(33): 2106. Feb. 17, 1943. 169 F31

Maximum Price Regulation 238, Amendment 10.

U. S. OFFICE OF PRICE ADMINISTRATION. Adjusted and fixed markup regulation for sales of certain food products at wholesale. Fed. Register 8(33): 2106. Feb. 17, 1943. 169 F31

Maximum Price Regulation 237, Amendment 9.

U. S. OFFICE OF PRICE ADMINISTRATION. Maximum prices for specified foods. Fed. Register 8(32): 2024. Feb. 16, 1943. 169 F31

Maximum Price Regulation 280, Amendment 12.

Definition of term "listed food products."

U. S. OFFICE OF PRICE ADMINISTRATION. Permitted increases for retailers of certain goods. Fed. Register 8(33): 2106-2107. Feb. 17, 1943. 169 F31

Revised Maximum Price Regulation 256, Amendment 2.

U. S. OFFICE OF PRICE ADMINISTRATION. Permitted increases for wholesalers of certain foods. Fed. Register 8(33): 2106. Feb. 17, 1943. 169 F31

Maximum Price Regulation 255, Amendment 4.

RATIONING AND CONTROL

ARE YOU ready for point rationing? Co-op. Merchandiser 8(2): 8-10. Feb. 1943. 286.28 C78

An explanation of the system for the grocer.

BOWER, R. P. Food rationing in Newfoundland. Canada. Dept. Trade and Com., Com. Intel. Jour. 68(2037): 136. Feb. 13, 1943. 286.8 C16

Tea is being rationed by coupons, and sugar (including syrups and molasses) by an honor system.

CANADA. DEPT. OF LABOUR. Price control in Canada during November, 1942. Canada. Dept. Labour. Labour Gaz. 42(12): 1417-1422. Dec. 1942. 283.8 C16L

Discusses the supply problem of food and fuel, consumer rationing of tea, coffee and sugar, and price regulations for various products, including food products.

COHAN, LUCILE. Some points on point rationing. U. S. Food Distrib. Admin. Mktg. Activ. 6(1): 9-11. Jan. 1943. 1.942 A8M34

CONTROL of Hawaiian civilian food is restored to Island government. Northwest. Miller 213(7): 12-13. Feb. 17, 1943. 298.8 N81

FELLMAN, DAVID. Canada's rationing - it is keenly pertinent to U. S. problems of the present moment. U. S. Dept. Com. Foreign Com. Weekly 10(5): 5-9, 21. Jan. 30, 1943. 157.54 F763

Discusses the Canadian ration book, rationing of sugar, tea and coffee, butter, and gasoline, and the systems used for each of these, rubber rationing, the passenger-car situation, priority lists for tires, and meat controls.

HANNAY, ANNIE M. Rationing; a list of references. U. S. Dept. Agr. Libr., Libr. List 3 (Sup. no. 1), 51 pp., processed. Washington, D. C., Feb. 1943. 1.916 L612

The index should be consulted under the word "Food" and under names of foods.

HINTON, C. L. Changes in food laws and regulations. Part 17. Preservatives. Food 12(136): 6-8. Jan. 1943. 389.8 F738

"In the present article the subject will be discussed on...general lines, and an attempt made to co-ordinate to some extent the approaches made to the problem by various countries in recent years."

IF YOU were a British grocer. Co-op. Merchandiser 8(2): 32-33. Feb. 1943. 286.28 C78

Restrictions on retail food distribution in Great Britain.

JEWISH AGENCY FOR PALESTINE. ECONOMIC RESEARCH INSTITUTE. War economy legislation in Palestine (April 1942 - July 1942). Jewish Agency for Palestine. Econ. Res. Inst. Bul. 6(3): 41-44. 1942. 280.8 J55

Discusses the legislation for foodstuffs and articles other than food. For the former are included legislation on price fixing, control of production of various foods, the creation of village committees to estimate the crops of the village and the quantity to be sold to the Government, prohibition in a number of localities of buying cattle, sheep or goats for the purpose of slaughter, requirement that any bread baked shall be made from Palestine Standard Flour, and classification of hotels and restaurants and maximum charges for meals in them established.

NEW RATION rackets: 1943-style bootlegging. Operations of "black markets" to evade food and fuel controls. Concern over the threat to price ceilings. Search for ways to halt illegal practices. U. S. News 14(7): 20-21. Feb. 12, 1943. 280.8 Un33A

U. S. DEPT. OF COMMERCE. Panama: Economic conditions. U. S. Dept. Com. Foreign Com. Weekly 10(4): 16-18. Jan. 23, 1943. 157.54 F763

A section dealing with Rationing and Price Control contains the following statement:

"The Panamanian Government's efforts at price control have not been marked by complete success. Although regulatory decrees establishing the sales price on a number of basic commodities (including soap, wheat flour, corn flour, matches, carbonated beverages, and rope) have been promulgated for the purpose of preventing

speculation by local merchants to the detriment of the general public, it is reported that speculation continues.

"On November 13 it was announced by the Price Control Office that the sale of chickens would be restricted to the Central Market so that a thorough check may be maintained on the number of chickens available for sale which arrive in Panama City from the interior."

U. S. FOOD DISTRIBUTION ADMINISTRATION. Delegation of authority to Office of price administration with respect to food rationing. Fed. Register 8(32): 2005. Feb. 16, 1943. 169 F31

U. S. OFFICE OF PRICE ADMINISTRATION. Food rationing for institutional users. Fed. Register 8(35): 2195-2206. Feb. 19, 1943. 169 F31
General Ration Order 5.

U. S. OFFICE OF PRICE ADMINISTRATION. Processed foods. Fed. Register 8(29): 1840-1858. Feb. 11, 1943. 169 F31
Ration Order 13.

Amendment No. 1 in Fed. Register 8(37): 2288-2289. Feb. 23, 1943.

U. S. OFFICE OF PRICE ADMINISTRATION. Rationing of food in Canada.

U. S. Off. Price Admin. Foreign Inform. Ser. 15, 26 pp. [Washington, D. C.] Jan. 1, 1943. 173.403 F76

Discusses the administration of food rationing in Canada which to date has been applied to sugar, tea, coffee, and butter, its enforcement and its effectiveness.

U. S. OFFICE OF PRICE ADMINISTRATION. War ration book two. Fed. Register 8(35): 2190-2192. Feb. 19, 1943. 169 F31
General Ration Order 6.

Regulations governing the issuing of War Ration Book Two.

W. P. T. B. stripped of little authority in shuffle over production problems. Finance minister tells House Agriculture department will handle food production and production subsidies only - board still has jurisdiction over processing, distribution, ceilings and import subsidies - food not yet recognized as war commodity by government. Canad. Grocer 57(4): 7-8. Feb. 15, 1943. 286.83 C162

[WICKARD, CLAUDE R.] We share food. U. S. Agr. Adjustment Admin. Consumers' Guide 9(3): 2-4. Feb. 1943. 1.94 Ad422C

"...explains why America's food supplies are being rationed through the new points plan."

"From an address to the Nation, Dec. 27, 1942."

REFRIGERATION

AIR BLAST freezing insures economical operation. Quick Frozen Foods and the Locker Plant 5(6): 41, 44, illus. Jan. 1943. 389.8 Q4

BOWES, CHARLES. Quick frozen cooked foods now in demand. Food Indus. 15(2): 52-53. Feb. 1943. 389.8 F737

"Shortage of canned foods paves the way for wider acceptance of 'meals' prepared in central plant and frozen to preserve them during distribution."

THE FUTURE of refrigerated locker plants. Ice and Refrig. 104(2): 110. Feb. 1943. 295.8 Ic2

"Nothing can be foreseen today that will render the future of the locker plant industry anything other than generally favorable."

GIBSON, EDWIN T. Present standing and future outlook for frozen foods. Amer. Inst. Refrig. Proc. (1941) 30: 45-55. Chicago, Ill., 1942. 295.9 Am3

A resume of the history and present situation of the industry and its possible potentialities.

HASTINGS, W. H., FELLERS, C. R., and FITZGERALD, G. A. Effect of freezing on the available iron content of foods. Preliminary contribution. Amer. Inst. Refrig. Proc. (1941) 30: 21-26. Chicago, Ill., 1942. References. 295.9 Am3

Contribution no. 407, Massachusetts Agricultural Experiment Station.

"It appears from these data that commercial quick-freezing of fruits, vegetables, poultry and fish does not adversely affect the availability of the iron present, but on the contrary, seems actually to increase it."

ICE CREAM industry may freeze foods. Ice Cream Trade Jour. 39(1): 10, 50, illus. Jan. 1943. 389.8 Ic2

A statement of the possibilities of diverting part of the facilities of the ice cream manufacturer to freezing, distributing, storing and selling frozen fruits and vegetables.

IOWA. STATE DEPT. OF AGRICULTURE. Iowa yearbook of agriculture, 42d, 1941, 621 pp. Des Moines, 1942. 2 Io9R

Locker plants in Iowa, pp. 64-66; Research on foods frozen and stored in refrigerated locker plants, pp. 478-480.

KNOWLES, FRANK W. Continuous loose freezing. West. Frozen Foods 4(3): 3-4. Jan. 1943. 389.8 W523

There is an increasing demand for food frozen loose, rather than in a mass before or after packaging. The use of continually moving shelf-like freezers is recommended for this type of material.

SEATON, H. L. Locker cold storage development. Amer. Inst. Refrig. Proc. (1941) 30: 63-70. Chicago, Ill., 1942. References. 295.9 Am3

History and present status.

TRESSLER, DONALD K., and EVERS, CLIFFORD F. The freezing preservation of foods. 763 pp. New York, The Avi publishing co., inc., 1943. 389.3 T72

A comprehensive treatise, covering preparation, freezing, storage, and other phases of the freezing of vegetable and animal food products.

WATSON, GEORGE H. Southern lockers meet wartime needs. Quick Frozen Foods and the Locker Plant 5(6): 38-39, illus. Jan. 1943. 389.8 Q4

"Article traces the development of the Southern locker industry in several states showing how both cooperatives and privately owned locker plants are meeting the needs of the south's war time economy."

WILLIAMS, E. W. Frozen food cabinets after the war--the home unit: Part two. Quick Frozen Foods and the Locker Plant 5(6): 11, 47, illus. Jan. 1943. 389.8 Q4

STORAGE

ANDERSON, J. W. C., and HUFF, K. B. Storing the family food supply. Mo. Agr. Col. Ext. Cir. 480, 23 pp., illus. Columbia, 1942. 275.29 M69C

WARTIME food storage. Mod. Refrig. 46(538): 15-16. Jan. 1943.
295.8 M72

"A...survey of the many influences which createspoilage in the wartime storage of foods, as appearing in an American contemporary from a British source."

SUBSTITUTES

CRONSHAW, H. B. British food technologists improvise to meet shortages. Food Indus. 15(2): 57, 116. Feb. 1943. 389.8 F737

The use of substitutes for milk, cream, fats and sugar in frozen desserts.

WAR TIME food substitutes. Grocer [London] 163(4225): 6. Jan. 2, 1943. 286.83 G895

"Reporting to the Northamptonshire County Council on war time food substitutes, Mr. Eric Voelcker, the public analyst, states that the sale of substitutes should be subjected to the closest scrutiny... Advantage has been taken of the credulity of the public to market goods under descriptions and labels which are wholly false and misleading to the purchaser."

SUPPLY

AGRICULTURE in the Protectorate. Economist [London] 143(5181): 734-735. Dec. 12, 1942. 286.8 Ec7

Includes discussion of food rations to show the supply situation and notes that there is no labor shortage in Bohemia and Moravia.

DROP of 60% in canned fruit holdings: canned vegetable reduction is 12%. Canad. Grocer 57(4): 21. Feb. 15, 1943. 286.83 C162

Official statistics of canned fruits, vegetables and other products held by canners, jobbers, and chains in Canada on Jan. 1, 1942, Oct. 1, 1942, and Jan. 1, 1943.

EXISTENCE grows more spartan as scarcities bring war home; stringency of food situation shown by severe point rations; meat and fuel problems worse. News-week 21(9): 34, 37, 38. Mar. 1, 1943. 280.8 Ne

GILSTER, AUGUST E. "The wholesale grocer and the war." Amer. Grocer 149(5): 4, 6-8. Feb. 3, 1943. 286.83 Am32

Address before the National-American Wholesale Grocers' Association, at Chicago, Ill., Jan. 27, 1943.

HENDRICKSON, ROY F. Teamwork will solve the food problem. 10 pp., processed. [Washington, D. C., U. S. Dept. of agriculture, food distribution administration, 1942] 1.944 A2H38

Address before the Farmers' Conference, Tuskegee Institute, Tuskegee, Ala., Dec. 16, 1942.

McLINTOCK, JOHN C. Food for Americas has become good neighbor problem. Shipping shortage brings pinch of hunger to some Latin-American countries dependent on food imports; hinders production of strategic war materials. U. S. Off. War Inform. Victory 4(6): 164. Feb. 10, 1943. 173.3 C83D

SAUDER, RAE N. We have plenty of food: America's pantry is well stocked with substantial, stick-to-the-ribs foods. Amer. Cookery 47(7): 248-249. Feb. 1943. 389.8 B65

SPAULDING, ALLEN. Puerto Rico eats--a little. U. S. Food Distrib. Admin. Mktg. Activ. 6(1): 13-15. Jan. 1943. 1.942 A8M34

The serious food shortage in Puerto Rico brought about by wartime shipping conditions is being alleviated by shipments of food by the Food Distribution Administration.

U. S. LEND-LEASE ADMINISTRATOR. Report to the 78th Congress on lend-lease operations. Letter...transmitting a report on the operations under the Lend-lease act, from the passage of the act, March 11, 1941, to December 31, 1942. 78th Cong., 1st Sess. H. Doc. 57, 91 pp. Washington, D. C., U. S. Govt. print. off., 1943.

Lend-lease and food, ch. 4, pp. 42-47. Includes a table, showing for the year ended Dec. 31, 1942, lend-lease food exports in relation to supply. Other references to food may be found through consulting the index, pp. 87-91.

WICKARD, CLAUDE R. The coming test of our food strategy. 14 pp., processed. Washington, D. C., 1943. 1.91 A2W63

Address before National Association of Wholesale Grocers, at the Drake Hotel, Chicago, Ill., Jan. 27, 1943.

Also in Amer. Grocer 149(5): 4, 11-14. Feb. 3, 1943. 286.83 Am32

TRADE

FRASER, F. W. Trade of Jamaica in 1941. Canada. Dept. Trade and Com., Com. Intel. Jour. 68(2035): 82-88. Jan. 30, 1943. 286.8 C16

Agricultural products are included in this survey.

*KR., K. Einstellung der bulgarischen landwirtschaft auf die bedürfnisse des europäischen grossraumes. Wiener Landw. Ztg. 92(36): 255. Sept. 5, 1942.

Bulgaria's agricultural products which are being exported to Germany. Prices are given.

NEWMAN, G. A. Trade of British Guiana in 1941. Canada. Dept. Trade and Com., Com. Intel. Jour. 68(2032): 21-25. Jan. 9, 1943. 286.8 C16

Discusses briefly production of sugar, rice, and animal products, as well as trade.

POST-WAR policy of the grocery trade. Grocer [London] 163(4225): 6. Jan. 2, 1943. 286.83 G895

Summarizes a paper by H. H. Saunders read before the Sydenham and District Grocers' Association, entitled: Post-War Policy of the Grocery and Provision Trade.

TRANSPORTATION

CROW, WILLIAM C. Transportation and city marketing problems. 8 pp., processed. [Washington, D. C.] U. S. Agr. marketing administration, 1942. 1.942 A36T68

Paper presented before the Agricultural Session of the Federal-State Conference on War Restrictions, Washington, May 7, 1942.

Discusses state and local laws and regulations impeding efficient use of transportation equipment and manpower in marketing farm products.

HAUCK, CHARLES W., and SAMUELS, J. KENNETH. War-time motor truck transportation of fresh fruits and vegetables: Northern Ohio Food Terminal, Cleveland, Ohio, October 12 - November 7, 1942. Ohio State Univ. Dept. Rural Econ. and Rural Sociol. Mimeogr. Bul. 158, 31 pp. Columbus, Dec. 1942. 281.9 Oh32

MANY foods are affected by revised carload maximums. Canad. Grocer 57(4): 34. Feb. 15, 1943. 286.83 C162

Lists items affected by order permitting shipments of carload products weighing less than 80,000 to 100,000 lb. or over.

WALKER, O. C. Report on refrigerated transportation in Canada. Amer. Inst. Refrig. Proc. (1941) 30: 155-162. Chicago, Ill., 1942. 295.9 Am3

Describes a roof tank refrigerating car.

CACAO

PETTRAN, OLIVER P. Chocolate and cocoa. South. Dairy Prod. Jour. 33(1): 12-14. Jan. 1943. 44.8 So83

The shipping problem in relation to the reduction of imports of cocoa beans, the reduced supply of available stock on hand, and the use of substitute products in ice cream are briefly discussed.

CANDY

DAMRAU, FREDERIC, and LESSER, MILTON A. The nutritive value of candy bars; their importance in the wartime diet as an energy food. (Concl.) Med. Rec. 156(2): 91-93, 114, 116. Feb. 1943. References. 448.8 N48

COFFEE AND TEA

BONWIT, JAY A. Tea and coffee now controlled by Food distribution administration. Removal of WPB food division to Agriculture concentrates food authority in one agency. Tea & Coffee Trade Jour. 84(2): 14-15. Feb. 1943. 68.8 T22

BOWER, R. P. Tea rationing in Newfoundland. Canada. Dept. Trade and Com., Com. Intel. Jour. 68(2031): 10-11. Jan. 2, 1943. 286.8 C16

Notes the announcement on Dec. 12, 1942, of the introduction of a tea rationing scheme in Newfoundland "to operate on the 'honour system.' Citizens have been asked not to purchase more than two weeks' supply of tea at one time nor to purchase any tea at all as long as they have two weeks' supply on hand...Citizens are asked to cut their consumption of tea by half, and it is hoped that the honour system introduced will render unnecessary the need for a rationing system based on ration cards or books."

CAREY, H. F. The saga of coffee control. Planters' Chronicle 37(20): 400-403. Sept. 26, 1942. 22 P693

Discussion of "why control of coffee was established [in India]; how it was established, what it is, or how it works;...and] what benefits it has brought to the industry generally, and to 'Growers' or Planters particularly." Control refers to control of marketing.

HAITI. LAWS, STATUTES, ETC. Code du café. Haiti. Dépt. de l'Agr. et du Travail. Bul. 21, 27 pp. Port-au-Prince, Nov. 1942. 8 H123
 Issued by Service National de la Production Agricole et de l'Enseignement Rural.

This Coffee Code for the Republic of Haiti consists of 16 chapters regulating all aspects of coffee production and marketing, and is issued as Decree-law no. 226 of November 3, 1942.

SMITH, EVERETT R. Regional coffee preference survey shows possible effects of rationing. Tea & Coffee Trade Jour. 84(2): 8-9, 30. Feb. 1943. 68.8 T22

Reprinted from Advertising Age, Jan. 4, 1943. Also in Spice Mill 66(2): 8-9, 16. Feb. 1943.

"The figures on coffee consumption included in this article are based on reports covering 940 homes in nine cities, each home furnishing a continuing eight-week period of consumption records."

TEA RATION could double in July without injuring our supply problem. Canad. Grocer 57(3): 18, 27, illus. Feb. 1, 1943. 286.83 C162

"Empire Tea Bureau estimates that if the ration were increased to 2 oz. per week consumption might run to 41,000,000 lb.

"Since rationing has been in effect (beginning August 1, 1942) tea sales have been reduced 55% in tea consumption and of 29% in coffee consumption. The Bureau adds that the effect of the present ration therefore has been to reduce tea sales and consumption twice as much as coffee sales and consumption."

U. S. FOOD DISTRIBUTION ADMINISTRATION. Distribution of tea for civilian consumption. Fed. Register 8(33): 2077, 2078-2079. Feb. 17, 1943. 169 F31

Food Distribution Order 21.

U. S. OFFICE OF PRICE ADMINISTRATION. Coffee rationing regulations. Fed. Register 8(32): 2026-2027. Feb. 16, 1943. 169 F31

Amendment 15 to Ration Order 12. Concerns transfer and acquisition of green coffee.

U. S. OFFICE OF PRICE ADMINISTRATION. Coffee rationing regulations. Fed. Register 8(32): 2032-2033. Feb. 16, 1943. 169 F31

Amendment 16 to Ration Order 12.

U. S. OFFICE OF PRICE ADMINISTRATION. Coffee rationing regulations. Fed. Register 8(32): 2027. Feb. 16, 1943. 169 F31

Amendment 17 to Ration Order 12.

U. S. OFFICE OF PRICE ADMINISTRATION. Coffee rationing regulations. Fed. Register 8(34): 2154. Feb. 18, 1943. 169 F31

Ration Order 12, Amendments 18 and 19. Amendment 18 provides for the removal of coffee stamps from war ration books of persons under 14 years old.

U. S. OFFICE OF PRICE ADMINISTRATION. Tea. Fed. Register 8(31): 1981-1983. Feb. 13, 1943. 169 F31

Revised Price Schedule 91, as amended Feb. 11, 1943.

COPRA

H., C. Copra shipments. Fiji. Dept. Agr., Agr. Jour. 13(4): 118-119. 1942. 25 F47Ag

"Tabulated summary of copra shipments with costs and returns made by the Fiji Copra Board to the end of September...All copra purchased under the Government purchase scheme has been included but not copra requisitioned by Government at the time the scheme came into operation as the accounts for such copra have not yet been closed."

DAIRY PRODUCTSGENERAL

ARGENTINA. MINISTERIO DE AGRICULTURA. DIRECCIÓN DE LA INDUSTRIA LECHERA. Desarrollo y evolución de la industria lechera. Argentina. Min. de Agr. Dir. de Propag. y Pub., Pub. Misc. 84, 8 pp. Buenos Aires, 1940. 9 P943

The development and evolution of the dairy industry in Argentina. AUS DER milchstatistik der Schweiz 1941. Schweiz. Milchztg. 68(71): 320; 68(72): 323-324. Sept. 4, 8, 1942. 44.8 Sch92

A general survey of dairy production in Switzerland in 1941, giving statistics on the production, consumption and prices of milk, cheese and butter.

BENDIXEN, H. A. Dairy prospects after the war; new manufacturing processes and expanded use of milk and milk products foreseen. West. Livestock Jour. 21(17): 66-67. Feb. 15, 1943. 6 F2278

Whole-milk powder, canned cheese, vitamin-fortified butter, and casein for industrial use; are among the developments to be expected in the dairy industry after the war.

GOLDBERG, MAX. Johnny had a nickel—where did he spend it? Ice Cream Rev. 27(7): 30. Feb. 1943. 389.8 Ic22

In recommending the continuation of the sale of ice cream cones, the author has quoted others as saying they are "the greatest draw, the best medium of advertising, and the greatest loss leader."

ICE CREAM cones in wartime. Ice Cream Trade Jour. 39(2): 26, 38-39. Feb. 1943. 389.8 Ic2

"Playing a vital role in the nickel-and-dime market, the cone has a current and post-war value."

INTERNATIONAL ASSOCIATION OF MILK CONTROL AGENCIES. Eighth annual meeting, Richmond, Virginia, October 8, 9 and 10, 1942. 159 pp., charts. 280.3449 N212

Among the addresses were those on the effect upon the dairy industry in an all-out war economy, by Clyde Beardslee, pp. 13-20; Changes in State milk control laws and recent court decisions, by Park Carpenter, pp. 23-44, 155-159; war time controls in Canada and the dairy industry, by J. Peter Nadeau, pp. 46-69; price control, by C. H. Fleischer, pp. 74-79; price control, by Neal Waterstreet, pp. 79-79D; way or manner in which the milk industry of Ottawa, Canada, follows out the war-time price and board of trade orders, by W. R. Aird, pp. 87-92; transportation, by E. M. Brady, pp. 93-103; Milk

markets and dairy products for military and lend-lease purposes, by Tom. R. Stitts, pp. 113-119; status of milk control in several States and in Quebec and Ontario, by representatives from the States and Canada, pp. 110, 133-155.

McCOLL, E. L. Milk position in Northern Ireland. Canada. Dept. Trade and Com., Com. Intel. Jour. 68(2037): 133-135. Feb. 13, 1943. 286.8 C16

Discussed under the following headings: Government policy and prices; handling; transport; manufacture; retail prices; duties.

PEARSALL, R. E. What's ahead for the dairy industry. Natl. Butter and Cheese Jour. 34(2): 12-14. Feb. 1943. 286.85 B98Bu

"Paper presented at National Dairy Council Meeting, Dec., 1942, at Chicago."

Brings out the needs in the country for dairy products, the necessity for cooperation among dairymen in proper distribution of supplies, the need for rationing of butter and other products, and what the industry can do to help solve post-war problems. Outlines a seven-point program in connection with the post-war period.

STREAMLINING 1943 manufacturing and selling operations. Ice Cream Rev. 26(7): 20, 36, 38. Feb. 1943. 389.8 Ic22

Views of several operators are presented on ice cream manufacturing problems, dislocated business, packages, rationing, retaining cones, pre-moulded sundae portions, etc.

VERMONT. DEPT. OF AGRICULTURE. Twenty-first biennial report of the Commissioner of agriculture, 1941-1942. 80 pp., processed. [Montpelier, 1942]. 2 V593

Includes tables showing receipts of milk and cream, and average prices and value, by counties, 1940 and 1941.

WILSTER, G. H. Licensing butter and cheesemakers in Oregon. Amer. Butter Rev. 5(1): 16-19, 21. Jan. 1943. 44.8 Am37

The operation of a program developed in the State is described, with types of examinations conducted. The text of new regulations adopted are also given.

WILSTER, G. H. Oregon plan keeps out incompetent butter and cheese makers. Pacific Dairy Rev. 47(2): 8, 28. Feb. 1943. 286.85 P11

Causes for raising the standard for applicants, the number of men who have applied for licenses since 1939, and the number of those who have passed successfully are discussed. The text of the new regulations is included.

DEHYDRATION

ASHWORTH, U. S., GOLDING, N. S., and HARLAND, H. A. The chemical factors affecting the quality of dry milk solids for baking purposes. Wash. Agr. Expt. Sta. Bul. 425, p. 34. Pullman, Dec. 1942. 100 W27E

COMBS, W. B. Drum process dry milk in ice cream. Ice Cream Rev. 26(6): 14-15, 40-41, illus. Jan. 1943. 389.8 Ic22

The solubility, hygroscopic properties and keeping qualities of drum process dry milk are considered, with a statement that its use compares favorably with that of spray dry milk, 90 percent of which is now used for government purposes.

DEHYDRATED butter; satisfactory English experiments. Hawkesbury Agr. Col. Jour. 39(11): 153. Nov. 30, 1942. 276.8 H31
Cites statements by Mr. M. A. Tuohy, London manager of the Australian Dairy Board, on experiments in dehydrated butter.

DISTRIBUTION AND MARKETING

CROSBY, JOE. West's largest co-operative plays fair. Calif. Cult. 90(3): 76. Feb. 6, 1943. 6 C12

During this period of acute butter shortages, the Challenge Cream and Butter Association, California, has decided to continue selling to its established customers on a percentage basis, thus establishing a policy which "is building good will for its members now and later."

GALER, FRANK. Advertising is still a necessity. Natl. Butter and Cheese Jour. 34(1): 16-17, illus. Jan. 1943. 286.85 B98Bu

Potent reasons are given why the present situation makes advertising and merchandising of dairy products more important than ever before.

IOWA. STATE DEPT. OF AGRICULTURE. Iowa butter shipments to four principal markets. Iowa State Dept. Agr. Iowa Yearbook of Agr. (1941) 42: 30-32. Des Moines, 1942. 2 Io9R

MCCAMPBELL, FRANK H. Pacific coast dairy markets show rapid shifts. Pacific Dairy Rev. 47(2): 11. Feb. 1943. 286.85 P11

Receipts of butter and cheese at San Francisco and Los Angeles during 1942 are compared with those of 1940 and 1941.

MAINE. AGRICULTURAL EXPERIMENT STATION. Milk marketing. Maine Agr. Expt. Sta. Bul. 411, pp. 346-348. Orono, June 1942. 100 W27E

Savings in milk delivery costs have been made possible through every-other-day delivery, daylight delivery, and elimination of special orders.

ORGANIZAÇÃO do abastecimento de leite às cidades de Lisboa e Pôrto; inquérito nos termos do decreto-lei no. 28:974. Portugal. Dir. Geral dos Serv. Pecuários, Bol. Pecuário 9(3): 78-179. 1941. 41.8 P83

This study on the organization of the supplying of milk to the cities of Lisbon and Oporto, made under the terms of article 32 of Decree-law 28,974 of August 29, 1938, is in two parts as follows: Inquérito na Área Abastecedora de Lisboa, Setembro de 1938, by António Leonardo de Almeida, José Emiliano da Costa, and João Augusto da Rosa Azevedo, pp. 78-156, and Inquérito na Área Abastecedora do Pôrto, Setembro de 1938, by Joaquim Correia da Costa and Manuel Lopes Gonçalves Garcia, pp. 157-179. The studies in these two cities of Lisbon and Oporto were made preliminary to the establishment of milk pasteurization plants in each of them, and are reported in the same outline, including determination of the supply area, number of cattle, breed and variety, quantity of milk produced at various times of the year, determination of the area to be supplied and consumption therein at different times of the year, method of supplying shortages and of handling surpluses in supply, economic conditions of production, cost and selling price of milk, organization and cost of transportation, estimate of the cost of a pasteurizing plant, determination of a pasteurization tax, and probable price of milk in dairies and homes.

RENNIE, FRANK F., JR. A milk dealer tries looking into the future.

Milk Dealer 32(4): 34, 36, 38, 40, 42-43. Jan. 1943. 44.8 M595

"Portions of a paper presented at the 24th annual meeting of the National Dairy Council in Chicago, Ill., December 2, 1942."

Discusses what the milk distributors can do in the future to meet challenges on the production, employee, health regulation, theorist or reformer, recognition, and patriotism or loyalty fronts.

SPENCER, LELAND. Summary of new study of the costs of milk distribution. Amer. Milk Rev. 5(2): 48-49. Feb. 1943. 44.8 Am38

An initial analysis of a survey conducted for the New Jersey Department of Agriculture.

SULLIVAN, W. G. The relief milk-distribution program. 65 pp., processed. Washington, D. C., U. S. Bur. of agricultural economics, Nov. 1942. 1.941 M1R27

SWITZERLAND. VOLKSWIRTSCHAFTSDEPARTEMENT. Wirtschaft und handel; die ordnung des käsehandels und die umwandlung der Schweizerischen käseunion in ein kriegswirtschaftliches syndikat. Schweiz. Milchztg. 68(71): 319. Sept. 4, 1942. 44.8 Sch92

Text of the order of Aug. 2, 1942 regulating the sale of cheese and placing the Swiss Cheese Union under government control.

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Order regulating the handling of milk in the Cincinnati, Ohio, marketing area. Effective Nov. 23, 1942. U. S. Agr. Mktg. Admin. Order 65, 13 pp. Washington, D. C., 1942. 1.4 Ad470

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Order regulating the handling of milk in the Memphis, Tennessee, marketing area. Effective Oct. 4, 1942. U. S. Agr. Mktg. Admin. Order 64, 19 pp., processed. Washington, D. C., 1942. 1.4 Ad470

U. S. FOOD DISTRIBUTION ADMINISTRATION. Philadelphia marketing area, notice of report, etc., on handling of milk. Fed. Register 8(37): 2300. Feb. 23, 1943. 169 F31

U. S. FOOD DISTRIBUTION ADMINISTRATION. Washington, D. C., marketing area, notice of report, etc., on handling of milk. Fed. Register 8(37): 2295-2299. Feb. 23, 1943. 169 F31

GRADING

AMERICAN DAIRY SCIENCE ASSOCIATION. COMMITTEE ON JUDGING DAIRY PRODUCTS.

Comparative standardization of butter, cheese, milk and ice cream flavor scoring. G. M. Trout, chairman. Jour. Dairy Sci. 26(1): 63-68, charts. Jan. 1943. 44.8 J822

A comparison was made of the flavor scores of butter, cheese, milk and ice-cream, having specific flavor defects of distinct intensity as given by the official judge and by other members of a selected panel, and data are shown graphically.

PACKING AND PACKAGING

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Requirements for the packaging of butter and eggs under certificates of quality and/or grade labels. 9 pp., processed. Washington, D. C. [1942] 1.942 D34R29

Deals with the sanitary requirement for rooms used for packing, the taking of samples of butter for grading and testing, and the duties of supervisors of packaging.

U. S. OFFICE OF PRICE ADMINISTRATION. Creamery package mfg. company. Fed. Register 8(32): 2033. Feb. 16, 1943. 169 F31

Order 281 under Section 1499.3 (b) of General Maximum Price Regulation. "Approval of maximum prices for sales of victory type milk shipping containers manufactured by the Creamery Package Mfg. Company."

WINTERS, S. R. Roquefort cheese in cans. Hoard's Dairyman 88(4): 118. Feb. 25, 1943. 44.8 H65

Describes new method of making Roquefort cheese, patented by Washington State College.

PRICES

CHASE, FRANK M. New light on the store sale of milk. Hoard's Dairyman 88(4): 106, 125. Feb. 25, 1943. 44.8 H65

Discussion of the effect on sales of fluid milk in cities where there is a price differential between the store price and the home-delivered price.

EXAMPLE in butter. Principle of fixed area price gives consumer a break by eliminating the confusion of the dated ceiling. Business Week, no. 703, pp. 97-98. Feb. 20, 1943. 280.8 Sy8

HOLMAN, CHARLES W. Some vitally important wartime dairy problems. Amer. Milk Rev. 5(2): 50-53, 57. Feb. 1943. 44.8 Am38

Address, National Dairy Council, Chicago, Dec. 2, 1942.

The effects and objectives of various administration agencies often opposing activities in the field of price control in the milk and dairy products industries.

POLIKOFF, HARRY. OPA price regulations and the ice cream industry. Ice Cream Field 41(1): 12, 36-38. Jan. 1943. 389.8 Ic23

A consideration of the prices of the various ice cream ingredients in relation to the price regulations.

U. S. OFFICE OF PRICE ADMINISTRATION. Dairy products. Fed. Register 8(30): 1885. Feb. 12, 1943. 169 F31

Amendment to Section 1351.1519 of Maximum Price Regulation No. 289, concerning sales of aged or cured Cheddar cheese.

U. S. OFFICE OF PRICE ADMINISTRATION. Dairy products. Fed. Register 8(31): 1972-1974. Feb. 13, 1943. 169 F31

Maximum Price Regulation 289, Amendment 4.

U. S. OFFICE OF PRICE ADMINISTRATION. Maximum prices for specific food products. Fed. Register 8(30): 1885. Feb. 12, 1943. 169 F31

Maximum Price Regulation 280, Amendment 11. Allows increase of three cents a pound on prices of certain foreign-type cheese.

U. S. OFFICE OF PRICE ADMINISTRATION. Maximum prices for specific food products. Fed. Register 8(32): 2038. Feb. 16, 1943. 169 F31

Maximum Price Regulation 280, Amendment 13. Allows increase of three cents a pound on prices of foreign-type cheese.

U. S. OFFICE OF PRICE ADMINISTRATION. Purchases of milk from producers for resale as fluid milk. Fed. Register 8(32): 2038-2040. Feb. 16, 1943. 169 F31
Maximum Price Regulation 329.

PROCESSING

ALVES NETTO, FIDELIS. Lo que es la pasteurización. Leche 6(63/65): 13-17. July-Sept. 1942. 44.8 L493

The pasteurization of milk is discussed, with its effect upon the nutritive value, composition, and vitamin and bacterial content.

ARAUJO, RENÉ T. La industria quesera en el Estado Zulia, distrito Colón. Agr. Venezolano 7(77-78): 42-43, 46. Sept.-Oct. 1942. 9.95 Ag8

An account of the manufacture of "Criollo" type cheese in Venezuela.

ARGENTINA. MINISTERIO DE AGRICULTURA. DIRECCIÓN DE LA INDUSTRIA LECHERA. Tambo de ovinos y elaboración de quesos. Argentina. Min. de Agr. Dir. Propag. y Pub., Pub. Misc. 126, 64 pp., illus. Buenos Aires, 1942. 9 P943

Instructions are given for the establishment and construction of a sheep dairy, and the care and handling of milk. Procedures are described for making cheeses of the types, canestrato, pecorino romano, pecorino argentina, and ricotta. A process of preparing kid and lamb rennet is explained. Commercial types of cheese, their marketing, and cooperative organization for production and sale of cheese are discussed.

ARRUDA BEHMER, MANOEL L. Tratamento do leite; generalidades. Bahia, Brazil. Cooperativa Inst. de Pecuária da Bahia. Publicação 13, 20 pp. Bahia, 1941. 49.9 B14P

Treatment of milk to prolong its freshness, including chilling, pasteurization, etc.

BECK, ALFRED. Queijo "Parmezon." Agr. e Pecuaria 9(233): 20-21. Aug. 1942. 9.2 Ag89

Directions are given for the manufacture of Parmesan cheese.

BENDIXEN, H. A., and PROUTY, C. C. Development of special varieties of cheese suitable to Washington conditions. Wash. Agr. Expt. Sta. Bul. 425, pp. 34-35. Pullman, Dec. 1942. 100 W27E

CLAYDON, J. J. A method of whipping cream from bottled milk. Milk Dealer 32(4): 29. Jan. 1943. 44.8 M595

A simple procedure is given, with instructions on the type of whipper, amount of milk in the cream, age of the cream, and room temperature.

COMBS, W. B. Efficient war time plant operation. Creamery Jour. 54(2): 5, 28, illus. Feb. 1943. 44.8 C86

Processes on which advice is given in the operation of a creamery are the washing and cleaning of equipment, weighing, sampling, testing, pasteurizing, and controlling of fat losses and of butter composition.

CORREIA da COSTA, JOAQUIM, TROPA, EUGÉNIO, and VIEIRA de SÁ, FERNANDO.

O queijo nacional de tipo Hollandês. Portugal. Dir. Geral dos Serv. Pecuários, Bol. Pecuário (Bul. Vet.) 9(2): 1-132, illus. 1941. 41.8 P83

Types of Holland cheese, such as Leyde, Edam and Gouda, manufactured in Portugal are discussed, and instructions are given concerning manufacture, bacteriological and chemical analysis, inspection and control.

[EVAPORATED MILK ASSOCIATION, CHICAGO] Feeding a family at low cost. 15 pp. [Chicago, Ill., 1942] 389.1 Ev12F

The use of evaporated milk is stressed.

EVAPORATED whole milk versus "filled milk." Nutr. Rev. 1(4): 122-124. Feb. 1943. 389.5 N953

"Filled milks" are evaporated skim milks to which coconut fat or some other vegetable fat has been added to replace the butterfat. The evaporated filled milks are sold in competition with evaporated whole milks and, usually, at a lower cost to the consumer."

FORREST, KEN. Are sherbets and ices the industry's salvation? Ice Cream Field 41(2): 10-12. Feb. 1943. 389.8 Ic23

A number of calculations tend to show that under existing rationing orders the volume of frozen desserts production is limited chiefly by available sugar and that sherbet manufacture while stretching milk products, does not increase volume.

FORSTER, E. H. Machinery maintenance in war time. Milk Dealer 32(4): 22-23, 56-57. Jan. 1943. 44.8 M595

With additions, in Ice Cream Trade Jour. 39(2): 46-50. Jan. 1943. 389.8 Ic2

Portions of address, Illinois Dairy Products Association, Chicago, Dec. 10-11, 1942, and Pennsylvania Ice Cream Manufacturers' Conference, State College, Jan. 15, 1943.

In a dairy processing plant a regular organized program for daily machine care, and a regular inspection program should be adopted. Operators should be trained to assume responsibility for the maintenance of their equipment. Machinery data and maintenance suggestions should be compiled and organized.

INSTRUCCIONES para la elaboración de quesos. Buenos Aires y La Pampa 6(69): 16-23, illus. Dec. 1942. 9 B868

Directions are given for the preparation of lactic starter for cheese making, and for the manufacture of the following types of cheese: Cuartirolo, Chubut, Reggiano, Reggianito and Sbrinz.

INTERNATIONAL ASSOCIATION OF ICE CREAM MANUFACTURERS. The ice cream industry and the dairy war economy. 15 pp., charts. Washington, D. C. [1942?] 281.344 In8

A consideration of the part played by ice cream in the lend-lease program, its aid to milk production as a balance in utilizing excessive milk in certain areas, and its aid to the farmer and to the fruit, nut and honey markets. The nutritive value is also presented.

PUTNAM, GEORGE W. Priority and conservation problems in food processing equipment. Inst. Food Technol. Proc. 1942: 33-36. Champaign, Ill. [1943?] 389.9 In7

Discusses conservation of and substitutions in dairy and food processing machinery and equipment.

RABUFFO, VINCENT M. Sherbets for new wartime gallonage. Ice Cream Trade Jour. 39(1): 8-9, 47-48. Jan. 1943. 389.8 Ic2

Suggestions are made on the serving of half ice cream and half milk sherbet, and of diverting sugar, fats and solids from ice cream to milk sherbet.

The ratio of sherbet sales during 1941 are compared with ice cream sales for the same period and for a 20-year period. Fat standards for milk sherbet are given by States.

REID, W. H. E. Sanitation in the manufacture of ice cream. Ice Cream Rev. 27(7): 64-67. Feb. 1943. 389.8 Ic22

Portion of paper, Annual Conference, International Association of Milk Sanitarians, Oct. 1942, St. Louis, Mo.

The factors considered are public health laws, raw materials, sanitary pipe, improved homogenizers, and the recontamination problem.

RIVAS, JOSÉ G., and LAURIDSEN, CHRISTIAN. Elaboración comparativa de quesos tipo Romano con cuajos en pasta de cabrito. Indus. Lechera 24(274): 302-310. May 1942. 44.8 In26

A comparison of the characteristics of various types of Roman cheese as made with kid rennet from foreign and domestic sources.

SPROULE, W. H. The importance of cheese in the food economy. Canad. Dairy and Ice Cream Jour. 22(2): 27-29. Feb. 1943. 44.8 Cl62

Address, Central Ontario Cheesemakers' Association, Belleville, Dec. 2, 1942.

Milk quality and palatability, and cheese composition, energy value, minerals and vitamins are discussed.

STRETCHING gallonage with sherbets and ices. Ice Cream Rev. 26(7): 24, 46, 48, illus. Feb. 1943. 389.8 Ic22

A summary of suggestions as to how the ice cream dealer can make the most of the milk products allotted to him by making sherbets and ices.

TRACY, P. H. Wartime mixes with soy bean flour, wheat germ and other substitutes. Ice Cream Trade Jour. 39(2): 16-17, 51, illus. Feb. 1943. 389.8 Ic2

Paper, annual meeting of the Illinois Dairy Products Association, Chicago, Dec. 11, 1942.

"The search for milk solids replacements has begun--here are the first published findings on the use of vegetable fats, cereals, etc., in the ice cream mix."

YATES, RAY B. America makes the cheese. Natl. Food Distributors' Jour. 16(13): 5, 7. Dec. 1942. 286.28 N212

Various foreign-type cheeses are now being made in this country.

QUALITY

BRANNON, J. M. Bacterial methods of determining milk quality. Milk Dealer 32(4): 30-31, 60, 62-65. Jan. 1943. References. 44.8 M595

The following methods are described: Methylene blue test; Resazurin test; Plate method; Frost, Burr smear methods; Breed method; Alcohol test; H ion test; Fermentation test; Alazarin alcohol test; Test for mastitis; Heat resisting bacteria tests; and Tests for presence of coli.

FUCHS, A. W. Problems in milk sanitation due to the war. Jour. Milk Technol. 6(1): 23-29. Jan.-Feb. 1943. 44.8 J824

Address, 31st annual meeting, International Association of Milk Sanitarians, St. Louis, Oct. 30, 1942.

Contents: Army specifications; Development of the U. S. Public Health Service milk control program; Availability of milk; Sanitary quality; Equipment and supplies.

HARLING, S. C. Clean milk and electrical sterilisation. Elect. Times 102(2670): 884-886. Dec. 24, 1942. 335.8 E126

Discussion of the advantages and essential characteristics of electrical sterilizers, and precautions necessary for their protection.

HOOD, E. G., GIBSON, C. A., and HLYNKA, I. The methylene blue test. Canad. Dairy and Ice Cream Jour. 22(2): 30-32. Feb. 1943. References. 44.8 C162

The relation of milk quality as judged by the methylene blue test to the grade of Cheddar cheese.

KELLY, E. Dairy inspection in war-time. Jour. Milk Technol. 6(1): 19-22. Jan.-Feb. 1943. 44.8 J824

Address, 31st annual meeting, International Association of Milk Sanitarians, St. Louis, Oct. 30, 1942.

Suggestions are made to the dairy and milk inspectors to re-examine plans and methods of operation, omit nonessential requirements, conserve and recondition equipment, move idle equipment to place needed, educate the younger generation along sanitary lines, and conserve manpower.

MALLMANN, W. L., and BRYAN, C. S. What can the dairy bacteriology laboratory do to aid in the war effort in milk production? Milk Plant Monthly 32(2): 23-25. Feb. 1943. References. 44.8 C864

Paper, Michigan Dairy Conference, Nov. 4-5, 1942, under title, Emergency Use of the Laboratory in War Time.

Contents: Need of inspection; An example of laboratory control; A direct microscopic count of the bacteria; Autoclave slide test for thermoduric bacteria; A plan for maintaining milk quality.

RYGER, E. J. A quality butter program. Natl. Butter and Cheese Jour. 34(1): 10-11, 35, illus. Jan. 1943. 286.85 B98Bu

Temperature, time element, and sanitary conditions are discussed as essential factors in a cream quality program for the improvement of butter.

TOMEIO IBARRA, H. P., and BERTULLO, WALTER A. Adulteración de la leche, mediante el aguado y agregado de sacarosa y su investigación mediante la reacción de la resorcina. Asoc. de Ingen. Agron. Rev. 14(4): 27-28. Dec. 1942. 290.9 As73

Experiments are outlined for detecting the addition of sugar to milk for the purpose of concealing adulteration with water by maintaining the density at normal value. A tabular statement shows how much water may be concealed by different amounts of sugar.

RATIONING AND CONTROL

CANADA--more about its experiences with ice cream restrictions. Ice Cream Trade Jour. 39(2): 22, 43-45. Feb. 1943. 389.8 Ic2

These observations supplement previous information and deal with lowering of fat content, prices, controls, discounts, exchanging dealers, frequency of delivery and number of flavors manufactured. DIE MILCHRATIONIERUNG. Schweiz. Zentbl. f. Milchw. 31(41): 181-183. Oct. 16, 1942. 44.8 Sch93

Contains text of order of October 11, 1942 providing for the rationing of milk in Switzerland as of November 1, 1942. Included are fresh milk, condensed and powdered milk, and milk preparations (foods to which milk has been added, etc.).

RABUFFO, VINCENT M. Ice cream rationing under FD-order 8. 1943 outlook for gallonage promising despite restrictions. Ice Cream Trade Jour. 39(2): 8-11, 51-54. Feb. 1943. 389.8 Ic2

The volume of business in relation to limitations on milk solids is discussed, with formula revision, distribution and administration. Gallonage for 1943 is predicted to be equal to that of 1942 because of sales to armed forces, added gallonage from sherbets, and by stretching milk solids quota. The text of Food Distribution Order No. 8 is given.

RABUFFO, VINCENT M. Nine major developments in ice cream rationing. Ice Cream Trade Jour. 39(1): 12-13, 35-37. Jan. 1943. 389.8 Ic2

Lists and analyzes the past month's developments "on the butterfat and serum solids rationing front."

This is the "Third Article in the Series on Ice Cream Rationing."

THOM, EDWARD. Outlook on rationing for 1943. Ice Cream Rev. 26(6): 16-17, 35, 36-37. Jan. 1943. 389.8 Ic22

"To sum up this problem of rationing, the following possibilities lie ahead: A government order reducing butterfat content to at least nine percent, with the result that special legislation or at least a relaxation of enforcement must be secured in 43 of the 48 states. Secondly, a 10 or 10 1/2 percent maximum butterfat content, with the result that no special action need be taken in states now producing 72.2 percent of the total gallonage, and the possibility of securing special legislation in any of the remaining states having minimum standards above 10 1/2 percent since legislatures are meeting in all of these states in 1943. Thirdly, requiring all ice cream manufacturers to reduce to the minimum butterfat content permitted by their states - which would bring the national average down to 10.399 percent and require no special legislation whatsoever. And finally, retain present fat standards and impose a restriction on volume."

REGRIGATION

PARKER, M. E. Review of progress in refrigeration of butter and cream. Amer. Inst. Refrig. Proc. (1941) 30: 12-20. Chicago, Ill., 1942. 295.9 Am3

Discusses some observations of the effects of storage on cream and butter viewed from the experiences of dairy production practices.

SUPPLY

GARVIN, WILFRED J. Some factors affecting the supply of milk and milk products in Nova Scotia. Catholic Univ. Amer. Studies in Econ. 4, 155 pp. Washington, D. C., 1941. References. 281.344 G19

Dissertation (Ph. D.) - Catholic University of America.

LEONARDO de ALMEIDA, ANTÓNIO. Abastecimento de leite à cidade de Lisboa. Organizaçao do abastecimento. Portugal. Dir. Geral dos Serv. Pecuários. Bol. Pecuário (Bul. Vet.) 9(3): 67-74. 1941. 41.8 P83

Second of two studies on the supplying of milk to the City of Lisbon, Portugal, this one dealing with the organization of supply, or the conveying of milk from producer to distributor to consumer. A chart is given to show this organization, and a map shows the sources of supply for Lisbon.

SERVICE men's need for butter causes shortage for civilians. More evaporated milk to be released soon to civilians; OPA sets ceiling prices on fluid milk in Chicago area. U. S. Off. War Inform. Victory 4(6): 178. Feb. 10, 1943. 173.3 C83D

VIEWHMANN, CATHERINE M. This butter shortage. U. S. Food Distrib. Admin. Mktg. Activ. 6(1): 23-24. Jan. 1943. 1.942 A8M34

TRANSPORTATION

BALLINGER, ROY A. Wartime transportation of milk in the New Orleans milkshed. South. Dairy Prod. Jour. 33(1): 40-41. Jan. 1943. 44.8 So83

The amount and kind of transportation used, types of milk routes, and efforts made to increase efficiency of milk hauling are discussed.

KETTELLE, D. I., and TENNANT, J. L. Every-other-day delivery of milk. R. I. Agr. Expt. Sta. Misc. Pub. 15, 9 pp., illus., processed. Kingston, Dec. 1942. 100 R34M

Results of a house-to-house survey conducted in the combined Providence-South Kingston areas, to determine consumer reactions to the change from daily deliveries.

LUKE, H. ALAN. Consumers' attitudes toward milk delivery services, including less frequent delivery of milk in Jamestown, N. Y. N. Y. Col. Agr. (Cornell). Dept. Agr. Econ. A. E. 412, 23 pp., processed. Ithaca, Jan. 26, 1943. 281.9 C81

A summary of replies to a questionnaire submitted to 1120 families. MacLEOD, ALAN, CARPENTER, W. E., and HITCHCOCK, J. A. Possible savings in the assembly of milk: a study of country hauling in northern Vermont. 32 pp., processed. Washington, D. C., U. S. Bur. of agricultural economics, Nov. 1942. 1.941 M2P84

"A joint contribution of the New England Research Council on Marketing and Food Supply, the Bureau of Agricultural Economics of the United States Department of Agriculture, and the Vermont Agricultural Experiment Station."

REGIMENTED milk for New England. Proposals made by Federal agricultural officials to zone procurement areas, consolidate competitive country receiving stations and transportation facilities. Amer. Milk Rev. 5(2): 37-38, 62. Feb. 1943. 44.8 Am38

WOMEN drivers in milk delivery. Milk Plant Monthly 32(2): 38, illus. Feb. 1943. 44.8 C864

The experience of the Supple-Wills-Jones Milk Co., Philadelphia, Pa., in employing women drivers is discussed.

FISH

BECK, CLYDE F. Ante-mortem factors in fish. Amer. Inst. Refrig. Proc. (1941) 30: 139-154. Chicago, Ill., 1942. References. 295.9 Am3

A discussion of factors influencing the food value, industrial value, and keeping quality of fish.

CHARNLEY, F., and YOUNG, O. C. The effect of freezing and thawing on the quality of canned herring. Canad. Jour. Res. Sect. D, Zool. Sci. 21(1): 8-17. Jan. 1943. 470 Cl6Cd

"Repeated freezing and thawing definitely impairs the quality of canned herring by causing absorption of an appreciable proportion of the free aqueous liquid and free oil into the interior of the sample and seriously diminishing the firmness of the cooked tissue."
--Authors' abstract.

GODSIL, H. C. Refrigeration in the California tuna fishery. Amer. Inst. Refrig. Proc. (1941) 30: 29-38. Chicago, Ill., 1942. 295.9 Am3

Account of investigations made by the California Division of Fish and Game to determine proper methods of handling on fishing vessels and suitable storage temperatures for the duration of the trips.

LEMON, J. M. Lactic acids as an index of keeping quality of frozen fish. Amer. Inst. Refrig. Proc. (1941) 30: 58-61. Chicago, Ill., 1942. 295.9 Am3

"While this report cannot be considered conclusive, there are a number of interesting and instructive points which may be of assistance in improving the quality of fish which is to be frozen. It is apparent that those fish which were frozen alive are likely to remain in good condition over a considerably longer period of cold storage than those which were frozen after several days' storage at room temperature. It is also effectively illustrated that the bacterial count is reduced during long periods of storage at temperatures as low as zero degrees Fahrenheit."

SALT fish studies. N. S. Wales. Dept. Agr. Div. Mktg. State Mktg. Bur. Weekly Mktg. Notes 51(9): 105, processed. Dec. 2, 1942. 286.8 N47

"Extract from 'Fisheries News-Letter', issued by the Council for Scientific and Industrial Research, New South Wales."

Describes experiments in finding methods of preserving fish other than canning, made necessary by the tinplate shortage. "Drying was ruled out because of the labour required...The alternatives were salting and marinating."

STANSBY, M. E. Judging the quality and freshness of fish. Amer. Inst. Refrig. Proc. (1941) 30: 132-138. Chicago, Ill., 1942. 295.9 Am3

A discussion of organoleptic tests, especially accessory tests involving observation of changes normally occurring simultaneously with fish spoilage but not directly connected with it.

- U. S. FOOD DISTRIBUTION ADMINISTRATION. Restrictions on the sale of specified canned fish. Fed. Register 8(37): 2250-2251. Feb. 23, 1943. 169 F31
Food Distribution Order 23.
- U. S. OFFICE OF PRICE ADMINISTRATION. Canned eastern and gulf oysters. Fed. Register 8(35): 2193-2194. Feb. 19, 1943. 169 F31
Maximum Price Regulation 328.
- U. S. OFFICE OF PRICE ADMINISTRATION. Frozen Canadian smelts. Fed. Register 8(33): 2107. Feb. 17, 1943. 169 F31
Maximum Price Regulation 303, Amendment 1.

FRUITS AND VEGETABLES

GENERAL

- BURKHOLDER, CECIL L. An experience in sun coloring McIntosh apples. Hoosier Hort. 25(1): 13-14. Jan. 1943. 81 In2H
Quality of fruit was injured by operation, and loss in packing and storage resulted.
- COCHRAN, HULON L. The carotene content of sweet potatoes. Amer. Soc. Hort. Sci. Proc. 41: 259-264. Sept. 1942. References. 81 Sol2
Reviews the literature on the stability of carotene and vitamin A in sweet potatoes, especially with relation to breeding, and to effects of storage.
- COSGRAVE, L. M. Australian fruit industry sugar concession committee. Canada. Dept. Trade and Com., Com. Intel. Jour. 68(2035): 89-92. Jan. 30, 1943. 286.8 C16
Describes the functions of the Committee, fresh fruit prices in Australia, the present fruit position in Australia, and the new season's prospects. The article is based on the eleventh annual report of the Committee.
- FRUIT growers faced with many problems. Farmer's Advocate and Home Mag. 78(3199): 42. Jan. 28, 1943. 7 F22
"The Ontario Fruit Growers' Association held its 83rd annual Convention...on January 21 and 22...
"Considerable time was spent in studying the farm machinery situation, the container supply, the labour and trucking situation and possible processing market for small fruits."
- NOLD, TRUMAN. War problems and responsibilities of the apple industry. Hoosier Hort. 25(1): 5-8. Jan. 1943. 81 In2H
- SILVEIRA da CUNHA, PAULO dos SANTOS. O comércio da batata. Portugal. Junta Nac. das Frutas. Bol. Mens. 1(11): 37-44. Nov. 1941. 286.3939 P83
Review of the Portuguese potato industry, the importance of the potato in Portugal, production in the various regions and their quality and cost, supplies in the country, and results of attempts to regulate the market supply.
- TEIXEIRA de SOUSA, ANTÓNIO. A cultura da banana na Ilha da Madeira e influência da organização no comércio da mesma fruta. Portugal. Junta Nac. das Frutas. Bol. Mens. 1(10): 36-39. Oct. 1941. 286.3939 P83

Traces the history of banana production on the Island of Madeira, exports and prices at which exported 1930-1940, the creation in August 1935 of the Gremio dos Exportadores de Frutas e Produtos Hortifulos da Ilha da Madeira, and the effect of this organization of the industry upon the banana trade.

- U. S. OFFICE OF PRICE ADMINISTRATION. Buy fresh fruits and vegetables for wartime meals. [4] pp. Washington, D. C., Oct. 1942.
173.403 B98
How to judge quality, p. [3].

CANNING AND PROCESSING

- ALLEN, WILL G. Oregon history; passage cars in tunnel dryers, brined cherries, mechanical berry graders are some early Oregon canning developments. West. Canner and Packer 35(2): 21-23. Feb. 1943.
286.83 W522

Reminiscences of the history of the fruit and vegetable canning industry in Oregon.

- APPLE sirup as a new source of sugar. New process uses sound but unmarketable apples to combat sugar shortage. Bakers Digest 17(1): 20. Feb. 1943. 389.8 S11

Product developed by the Eastern Regional Research Laboratory of the Bureau of Agricultural Chemistry and Engineering, U. S. Dept. of Agriculture.

- ASCORBIC acid losses in processing grapefruit juice. Canner 96(11): 57. Feb. 13, 1943. 286.8 C16

"Canned fruit juices contained, on the average, 18.2 per cent less ascorbic acid than the fresh juices."

- BRADSHAW, M. A., and MOTTERN, H. H. Production of a bland sirup from apples. U. S. Bur. Agr. Chem. and Engin. East. Region. Res. Lab. [ACE-180], 7 pp., processed. Philadelphia, Pa., [1942]
1.932 A2Ag8

- CROCE, FRANCISCO M. Elaboración de tomates al natural; importancia de esta industria en el país y en Mendoza, legislación, proceso de elaboración. Rev. Mens. B.A.P. 25(300): 43-47. Nov. 1942. 9 R326

Discussion of the processing of tomatoes "al natural" in Argentina and particularly Mendoza Province, bringing out the importance which the industry has acquired, and legislation regulating the industry in Mendoza. The canning process is described.

- ETCHELLS, JOHN L., and JONES, IVAN D. Bacteriological changes in cucumber fermentation. Food Indus. 15(2): 54-56. Feb. 1943.
References. 389.8 F737

"This article presents results of several years' work on the conditions prevailing during the fermentation of cucumbers."

"Presented at the Technical school for pickle and kraut packers at East Lansing, Mich., February, 1942; approved for publication as paper no. 145 of the Journal series of the North Carolina agricultural experiment station, Agricultural chemical research division Contribution no. 81."

- FORGACS, JOSEPH. A microbiological analysis of apple juice processing. Food Res. 7(6): 442-450. Nov.-Dec. 1942. References. 389.8 F7322

- Problems specifically studied were (1) the effect of washing the apples upon the microbiological count; (2) the microbiological count of certain pieces of equipment; (3) the effect of certain procedures and equipment upon the microbiological count of the juice during processing; and (4) the effect of freezing upon the microflora.
- McFARLANE, VERNON H. Behavior of microorganisms in fruit juices and in fruit juice-sucrose solutions stored at $-17.8^{\circ}\text{C}.$ ($0^{\circ}\text{F}.$). Food Res. 7(6): 509-518. Nov.-Dec. 1942. References. 389.8 F7322
- Contribution No. 66 from the U. S. Bureau of Agricultural Chemistry and Engineering, Agricultural Chemical Research Division.
- NEUBERT, A. M., and CLORE, WALTER J. Processing of fruits and vegetables by canning. Wash. Agr. Expt. Sta. Bul. 425, p. 95. Pullman, Dec. 1942. 100 W27E
- Trials on maturity for canning were conducted on Elberta peaches, four varieties of peas, two varieties of lima beans, and Bansei green soybeans.
- ST. CLAIR, HUSTON. Making sugar and syrup from apples. Va. State Hort. Soc. Proc. (1942) 47: 50-55. Staunton, 1943. 81 V81B
- Discusses experiment on byproducts from apple juice and apples.
- SIEGEL, MAURICE. A new calcium compound for firming tomatoes for canning. Canner 96(11): 54. Feb. 13, 1943. 286.8 C16
- "The calcium sulphate salt tablets produce a positive reaction with the pectic substances of the tomato and therefore prevent a break-down of the fruit during processing. The effect is similar to the reaction with calcium chloride."
- STUDY methods to save critical materials in food processing machinery. Canner 96(11): 60. Feb. 13, 1943. 289.8 C16
- Suggestions and recommendations made at meeting of the Canning, Can Labeling, Fresh Fruit and Vegetable Processing Machinery Industry Advisory Committee and War Production Board officials.
- TRACE, LESLIE H. Canned vegetables, production methods and their control. Part 2. Food 12(136): 19-23. Jan. 1943. 389.8 F738
- Procedures for taking samples and making bacteriological and other tests.
- WOERZ, JOHN A., and LENANE, DANIEL J. Heat resistant microorganisms causing spoilage in the 1942 tomato pack. Canner 96(10): 11-12, 24. Feb. 6, 1943. 286.83 C16
- "Paper presented before the annual meeting of the Tri-state packers association at Philadelphia, Jan. 26, 1943." Describes an infestation by spore-forming anaerobes.

CONSUMPTION

- CUTLER, H. H. Consumption of fruits and vegetables outside major producing areas. Utah Farmer 62(11): 3, 7. Jan. 25, 1943. 6 D45

DEHYDRATION

- BARKER, A. Potato flour, progress in potato dehydration. Food 12(136) 16-18. Jan. 1943. 389.8 F738
- The manufacture, analyses and uses of the two types of potato flour, cooked and uncooked.

BEANS by Boltz; but beans are only part of the story of F. W. Boltz corp. at its dehydrated soup plant in Los Angeles. West. Canner and Packer 35(2): 43-44. Feb. 1943. 286.83 W522

Five types of dehydrated soup are being produced at the plant described.

BLANCHING dried foods. Nutr. Rev. 1(4): 121-122. Feb. 1943. 389.5 N953

"By this process the clean raw food is heated by steam or by immersion in hot water until most of the enzymes are inactivated. Steam blanching is preferable to immersion in hot water for the reason that enzyme inactivation takes place without appreciable loss of valuable soluble nutrients, such as mineral salts and vitamins."

CHILI peppers new dried item for Huston & Baetz at Santa Ana. West. Canner and Packer 35(2): 41. Feb. 1943. 286.83 W522

Method of dehydrating cabbage is briefly described.

CLARK, NEWELL L. Continuous tunnel drying at Beech-Nut plant; new drying operation adapted to non-stop line production. Canning Age 24(2): 84-85, 112. Feb. 1943. 286.83 C165

Description of equipment and methods.

CRUESS, W. V. Good dehydrating vegetables for the west coast. Canning Age 24(2): 94-95. Feb. 1943. 286.83 C165

Recommendations of varieties suitable for dehydration of carrots, potatoes, cabbage, onions, sweet potatoes, and tomatoes.

CRUESS, W. V. The nutritive value of dried fruits and vegetables. (Concl.) Fruit Prod. Jour. and Amer. Vinegar Indus. 22(6): 171-174, 181. Feb. 1943. References. 389.8 F94

The vitamin content of dehydrated fruits and vegetables is discussed in this installment.

CRUESS, W. V., and JOSLYN, M. A. Significance of enzyme reaction to dehydration of vegetables. Inst. Food Technol. Proc. 1942: 99-110. Champaign, Ill. [1943?] References. 389.9 In7

"To obtain information on the effect of extent of inactivation of catalase and peroxidase on flavor retention in dehydrated vegetables, we have made preliminary observations on several vegetables, particularly with the view of developing a quick reliable test of adequacy of scalding. Observations were made on the fresh as well as the dried, the refreshed, and the cooked materials. In addition, we have made some observations on the role of ascorbic acid oxidase in vitamin-C loss during storage of dehydrated vegetables and of the unsaturated-fat oxidase on losses of carotene."

DAVIS, M. R., and others. Factors affecting the quality of dehydrated vegetables. Inst. Food Technol. Proc. 1942: 90-98. Champaign, Ill. [1943?] 389.9 In7

C. C. Eidt, Mary MacArthur, and C. C. Strachan, joint authors.

Discusses: Pre-processing; Blanching or pre-cooking; Vitamin losses; The operation of the dehydrator; Storage and packaging; Packages; Cooking.

Laboratory tests of cooking methods of dehydrated vegetables, conducted by the Department of Home Economics, Macdonald College, Quebec, are reported in an appendix, pp. 97-98.

DEHYDRATION of vegetables...Carrots. Food Indus. 15(2): 64-67. Feb. 1943. 389.8 F737

Illustrated description of equipment at Beech-Nut Packing Co., Rochester, N. Y.

GRAY, HAROLD F., and LUDWIG, HARVEY F. Characteristics and treatment of potato dehydration wastes. Sewage Works Jour. 15(1): 71-77. Jan. 1943. 293.8 Se8

Characteristics of potato dehydration wastes are discussed and recommendations are made for improved methods of disposal.

HOW TO dry your own apricots and peaches. Land [Sydney], no. 1614, p. 11. Nov. 13, 1942. 23 L22

"Directions for the drying of apricots and peaches...published by the courtesy of the Department of Agriculture."

JONES, IVAN T. New methods of processing fruits and vegetables. Nation's Agr. 18(2): 6. Feb. 1943. 280.82 B89

Dehydration of fruits and vegetables, brining of vegetables and the use of sweet potato vines for silage are briefly discussed.

MAKOWER, BENJAMIN, and DEHORITY, G. L. Equilibrium moisture content of dehydrated vegetables. Indus. and Engin. Chem., Indus. Ed. 35(3): 193-197. Feb. 1943. 381 J825

Experiments were conducted to determine the equilibrium moisture content of dehydrated carrots, cabbage, yams, spinach and white potatoes. Application of results to dehydration practices is briefly discussed.

MRAK, EMIL M. Dehydration of guavas. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(6): 170, 181. Feb. 1943. References. 389.8 F94

"The advisable procedure for drying involves sulphuring for 20 minutes and then dehydrating at 150° F. An air flow of 600 lineal feet per minute and an initial relative humidity of 25% are satisfactory for good drying.

"Dehydrated guavas are thin, dull and brittle...The dried product reconstitutes well, and may be used as a cooked fruit with or without cream or in a variety of desserts."

POTATO dehydration seen as permanent industry [in Maine]. Canning Age 24(2): 89. Feb. 1943. 286.83 C165

POTATO shreds; Rogers bros. pioneered development of dehydrated potato shreds - now supplies large volume to U. S. armed forces. West. Canner and Packer 35(2): 37, 39, 41. Feb. 1943. 286.83 W522

Idaho potatoes are cooked by steam, riced and dehydrated to 8 percent moisture content in tunnel driers. Various factors influencing the quality of the finished product are discussed.

U. S. DEPT. OF COMMERCE. Australia's dried-fruit prospects for 1943. U. S. Dept. Com. Foreign Com. Weekly 10(3): 24. Jan. 16, 1943. 157.54 F763

U. S. OFFICE OF PRICE ADMINISTRATION. Dried fruits. Fed. Register 8(31): 1971. Feb. 13, 1943. 169 F31

Maximum Price Regulation 227, Amendment 1.

Establishes packer's maximum prices for Federal Surplus Commodities Corporation grade dried apricots, and dehydrated muscat raisins of Valencia type, all grades.

WELCH, J. H. Development of citrus dehydration in the [Rio Grande] valley. Tex. Farming and Citric. 19(8): 4. Feb. 1943. 80 T31

Brief description of method developed at the U. S. Dept. of Agriculture, Fruit and Vegetable Products Laboratory, Weslaco, Tex. The peel and pulp are dried separately, later to be combined to make marmalade base.

DISTRIBUTION AND MARKETING

BLANCH, GEORGE T., and THOMAS, W. P. Where Utah fruits, vegetables are sold. Utah Farmer 62(11): 11, 13. Jan. 25, 1943. 6 D45

BUCHANAN, MARK T., and DUMMEIER, E. F. The marketing of Washington apples in Los Angeles, California. Wash. Agr. Expt. Sta. Bul. 425, p. 44. Pullman, Dec. 1942. 100 W27E

CARPENTER, G. ALVIN. Trends in cooperative marketing of fruits and vegetables. Utah Farmer 62(11): 2, 11. Jan. 25, 1943. 6 D45

"A recent survey of farm cooperatives in Utah indicates that there are 25 associations engaged in the marketing of fruits and vegetables, including potatoes. Eleven of these associations are handling nothing but fruits, eight associations are handling potatoes only, and the other six handle other types of vegetables."

FRESH fruit and vegetables; licensing of wholesale traders in the United Kingdom. N. S. Wales. Dept. Agr. Div. Mktg. State Mktg. Bur. Monthly Mktg. Rev. 9(4): 65-71, processed. Dec. 1942. 286.8 N47M

"The Official Secretary, New South Wales Government Offices, London, has advised that the British Minister for Food has made the Fresh Fruit and Vegetables (Restriction on Dealings) Order, 1942. This Order applies only to dealings otherwise than by retail in fresh fruit and vegetables (excluding potatoes and carrots) in the United Kingdom. It requires that wholesalers, selling agents (commission salesmen) and buying agents (commission buyers) are to be licensed on an appointed day, prescribes the wholesale channels through which controlled and uncontrolled produce may be marketed, and also prescribes the records of transactions in fresh fruit and vegetables, other than retail transactions, which are to be kept by growers and distributors."

The text of the order is given.

HANSON, C. J. Marketing northwestern potatoes. Summary of the 1941-42 season, Oregon, Washington, Idaho. 28 pp., processed. Portland, Oreg., U. S. Agr. marketing administration, Nov. 1942. 1.9 Ec741L

KITCHEN, C. W. Some observations of the past 25 years and suggestions for the future as they affect distributors of fresh fruits and vegetables. 9 pp., processed. [Washington, D. C.] U. S. Agr. marketing service, 1941. 1.942 F3S05

"Address, National League of Wholesale Fresh Fruit and Vegetable Distributors, Cleveland, Ohio, January 9, 1941."

MAINE. AGRICULTURAL EXPERIMENT STATION. Marketing Maine potatoes. Maine Agr. Expt. Sta. Bul. 411, pp. 320-325. Orono, June 1942. 100 W27E

Considers standardization of product, cutthroat competition, dealer service and publicity, and research work.

MEAL, W. G. Obstacles to trade in fruits and vegetables. 9 pp., processed. [Washington, D. C.] U. S. Agr. marketing administration, 1942. 1.942 F330b7

Paper presented before the Agricultural Session of the Federal-state Conference on War Restrictions, Washington, May 7, 1942.

Lack of uniformity in state laws concerning standardization, grading, branding, inspection, and containers, and regulations affecting motor-trucks, act as barriers to the free movement of fruits and vegetables in inter-state commerce.

MORRIS, BRYCE. Marketing Colorado peaches, 1942 crop. 7 pp., processed. Denver, Colo., U. S. Agr. marketing administration, Nov. 1942.

1.9 Ec741L

Statistics of production, shipments, unloads, sales to jobbers, and destination.

OLLIVIER, ADRIÁN V. La exportación de frutas en el año 1942. Argentina. Min. de Agr. Dir. de Frutas y Hortalizas. Bol. Informativo 9(102): 3-9, processed. Oct. 1942. 286.83 Ar3

A review of Argentine fruit exports during 1942, with numerous statistical tables.

OLLIVIER, ADRIÁN V. La exportación de frutas en el año 1942; perspectivas para 1943. Rev. Mens. B. A. P. 25(300): 13-15, 17, 19, 21. Nov. 1942. 9 R326

Discussion, with detailed statistics, of Argentine fruit exports during 1942 and prospects for 1943.

PORTUGAL. LAWS, STATUTES, ETC. Regulamento dos mercados abastecedores de frutas e produtos hortícolas: Decreto n.º 31.325 - "Diário do Governo", série, n.º 139, de 18 de junho de 1941. Portugal. Junta Nac. das Frutas. Bol. Mens. 1(6): 29-33. June 1941. 286.3939 P83

Decree no. 31,325 regulating actions on the markets supplying fruits and vegetables.

THOMAS, W. PRESTON, and BLANCH, GEORGE T. Outlook and problems in marketing Utah fruits and vegetables. Utah Farmer 62(11): 10, 14. Jan. 25, 1943. 6 D45

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Order regulating the handling of oranges grown in the state of California or in the state of Arizona. 16 pp., processed. [Washington, D. C.] Oct. 1942. 1.4 Ad470

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Questions and answers, domestic cabbage diversion and bulk sauerkraut purchase program. 5 pp., processed. [Washington, D. C.] Oct. 19, 1942. 1.942 F3Qu3

GRADING AND STANDARDIZATION

HAWAII. UNIVERSITY. AGRICULTURAL EXTENSION SERVICE. AGRICULTURAL ECONOMICS DEPT. Suggested Hawaiian grades for certain fruits and vegetables. Hawaii Univ. Agr. Ext. Serv. Ext. Cir. 156, rev., [38] pp., processed. [Honolulu, T. H.] Jan. 1943. 275.29 H312Ac

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Amendment to United States standards for grades of dried apricots [effective Aug. 1, 1942]. 1 p., processed. [Washington, D. C.] July 1942. 1.942 F32Ap6

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Amendment to United States standards for grades of dried peaches [effective Aug. 1, 1942]. 1 p., processed. [Washington, D. C.] July 1942. 1.942 F32P311

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Amendment to United States standards for grades of dried prunes [effective Aug. 1, 1942]. 1 p., processed. [Washington, D. C.] July 1942. 1.942 F32P951

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative United States standards for grades of dried apricots (effective July 1, 1942). 3 pp., processed. [Washington, D. C.] 1942. 1.942 F32Ap6

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative United States standards for grades of dried pears (effective Aug. 1, 1942). 4 pp., processed. [Washington, D. C.] 1942. 1.942 F32P312

- U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative United States standards for grades of frozen asparagus (effective April 1, 1942). 5 pp., processed. [Washington, D. C.] 1942. 1.942 V32As61
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative United States standards for grades of frozen broccoli (effective July 1, 1942). 5 pp., processed. [Washington, D. C.] 1942. 1.942 F32B78
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative United States standards for grades of frozen corn (effective April 1, 1942). 4 pp., processed. [Washington, D. C.] 1942. 1.942 V32C81
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative United States standards for grades of frozen red raspberries (effective Sept. 1, 1942). 4 pp., processed. [Washington, D. C.] 1942. 1.942 F32R18
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative United States standards for grades of frozen red sour pitted cherries (effective July 15, 1942). 4 pp., processed. [Washington, D. C.] 1942. 1.942 F32C421
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative United States standards for grades of frozen snap beans (effective October 1, 1942). 7 pp., processed. [Washington, D. C.] 1942. 1.942 F32Sn1
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative United States standards for grades of frozen strawberries (effective Sept. 1, 1942). 5 pp., processed. [Washington, D. C.] 1942. 1.942 F32St8
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. U. S. standards for carrots with short-trimmed tops (effective March 2, 1942). 3 pp., processed. [Washington, D. C.] 1942. 1.942 V32C23
- U. S. AGRICULTURAL MARKETING SERVICE. Tentative United States standards for grades of canned fruits for salad (effective April 1, 1942). 6 pp., processed. [Washington, D. C.] 1942. 1.942 F5Sa3
- U. S. AGRICULTURAL MARKETING SERVICE. Tentative United States standards for grades of processed raisins (effective March 2, 1942). 7 pp., processed. [Washington, D. C.] 1942. 1.942 F32R13
Amendment (1 p.) effective Aug. 1, 1942, issued 1942.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Tentative U. S. standards for grades of canned pineapple. Canner 96(10): 16-17, 26. Feb. 6, 1943. 286.83 C16

PACKING AND PACKAGING

FROZEN packages tested. West. Canner and Packer 35(2): 52. Feb. 1943. 286.83 W522

New types of containers for large-sized packages of frozen fruits and vegetables are being tested. One package, holding 30 pounds, is of fiber construction, with diagonal partitions crossing in the center, permitting piling without danger of crushing the contents.

LIQUID apple; tradition of Johnny Appleseed carried on. S & W's new glass packaged "liquid apple" may be boon to apple production.

West. Canner and Packer 35(2): 31, 33, 35. Feb. 1943. 286.83 W522

Process of preparation is described.

MEAL, W. G. The package situation. Market Growers Jour. 72(2): 37, 41, 54. Feb. 1, 1943. 6 M34

Address, Vegetable Growers' Association of America, Pittsburgh, Dec. 7-8, 1942.

A shortage of wooden boxes and baskets for packing fruits and

vegetables in 1943 is indicated and growers are advised to make maximum use of available containers and to use substitutes such as sacks and paper boxes whenever possible.

RETURNABLE containers for fresh fruit and vegetables. N. S. Wales. Dept. Agr. Div. Mktg. State Mktg. Bur. Monthly Mktg. Rev. 9(4): 83. Dec. 1942. 286.8 N47M

"The British Minister of Food has made an Order - the Fresh Fruit and Vegetables (Use of Containers) Order, 1942...[which] provides that without the permission of the owner, no one may use a returnable container except for the transport, storage or display of fresh fruit, vegetables and flowers; and that no one may retain returnable containers for an unreasonable time or deface markings on them."

This Order "came into force on 8th June, 1942."

PRESERVATION

GREAT BRITAIN. MINISTRY OF AGRICULTURE AND FISHERIES. Domestic preservation of fruit and vegetables. [Gt. Brit.] Min. Agr. and Fisheries. Bul. 21 [rev.], 74 pp. [London, 1942.] 10 G794B

Discusses all phases of home canning, jam and jelly making, drying and pickling.

MORALEDA. C., S. Preparación de aceitunas. Chacra [Buenos Aires] 13(146): 16-17, 52-53. Dec. 1942. 9 C34

Describes methods used in the preservation of green and ripe olives.

PRICES AND PRICE CONTROL

EINZELHEITEN zur neugestaltung der kartoffelpreise; die praktischen richtlinien für die landwirtschaft. Landesbauernschaft Sachsen-Anhalt. Wohnbl. 100(6): 88-89. Feb. 7, 1942. 18 SA9

Particulars about the increase in the potato price on Sept. 1, 1942 in Germany.

GREEN vegetables price control. Fruit-Grower, Fruiterer, Florist & Market Gard. 95(2457): 35-36. Jan. 14, 1943. 80 F941

A discussion of the system, including definitions of "Green Vegetables," provision for standard packages, sale conditions, maximum prices, and sale by retail.

PORTUGAL. JUNTA NACIONAL DAS FRUTAS. Estudo preliminar para a fixação dos preços do figo destinado a uso industrial. Portugal. Junta Nac. das Frutas. Bol. Mens. 1(8): 26-30; (9): 22-28. Aug.-Sept. 1941. 286.3939 P83

Preliminary study analyzing statistical data to be used in fixing the prices of figs intended for industrial purposes, such as the manufacture of spirits and pure and denatured alcohol. Refers particularly to the regions of Tórres Novas and Algarve.

PROCESSOR certification for price support. State war boards receive additional details on price support program. Canning Trade 65(30): 7-8. Feb. 22, 1943. 286.83 T67

Details of procedures to be followed by state and county war boards in certifying processors. Minimum grower prices and basis of purchase are given for tomatoes, green peas, sweet corn, and snap beans, by locality.

U. S. OFFICE OF PRICE ADMINISTRATION. Certain perishable food commodities, sales except at retail. Fed. Register 8(31): 1981. Feb. 13, 1943. 169 F31

Maximum Price Regulation 271, Amendment 4.

Concerns imported dry onions.

U. S. OFFICE OF PRICE ADMINISTRATION. Frozen fruits, berries and vegetables. Fed. Register 8(35): 2192-2193. Feb. 19, 1943. 169 F31

Maximum Price Regulation 207, Amendment 3.

Method of establishing maximum prices of material packed in new container types and sizes.

U. S. OFFICE OF PRICE ADMINISTRATION. Fruit preserves, jams and jellies. Fed. Register 8(32): 2023-2024. Feb. 16, 1943. 169 F31

Maximum Price Regulation 226, Amendment 5.

WALKER, MARVIN H. Ceiling price 'squeezes' that threaten growers. Analysis of CPA order discloses serious faults needing correction - increased costs not included. Citrus Mag. 5(8): 3-5. Feb. 1943.

RATIONING

U. S. FOOD DISTRIBUTION ADMINISTRATION. Canned and processed foods. Canned fruit and fruit juices. Fed. Register 8(37): 2248. Feb. 23, 1943. 169 F31

Food Distribution Order 22-2.

Deals with quota restrictions and allocations of canned fruit and fruit juices.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Canned and processed foods. Canned fruits and vegetables. Fed. Register 8(37): 2246-2248. Feb. 23, 1943. 169 F31

Food Distribution Order 22-1.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Canned and processed foods. Canned vegetables. Fed. Register 8(37): 2249. Feb. 23, 1943. 169 F31

Food Distribution Order 22-3.

Deals with quota restrictions and allocations of canned vegetables.

U. S. WAR PRODUCTION BOARD. Canned sauerkraut. Fed. Register 8(37): 2262. Feb. 23, 1943. 169 F31

Revocation of Conservation Order M-245.

REFRIGERATION

APPLES. Frozen pack met favorably; increase is planned for 1943. West. Canner and Packer 35(2): 50. Feb. 1943. 286.83 W522

Frozen sliced apples, treated with sulphur to prevent oxidation, are packed in 32-pound boxes for shipment.

BERRY, J. A., and DIEHL, H. C. Supplement no. 2, Bibliography on freezing preservation of fruits and vegetables. U. S. Bur. Agr. Chem. and Engin. ACE-87, 10 pp., processed. Albany, Calif., Oct. 1942. 1.932 A2Ag8

FERGESTAD, MARVIN L. New cherry freezer to freeze vegetables. Ice and Refrig. 104(2): 105-106. Feb. 1943. 295.8 Ic2

Description of quick-freezing plant at Houghton, Mich.

IOWA. STATE DEPT. OF AGRICULTURE. The refrigerated locker storage of fruits and vegetables. Iowa State Dept. Agr. Iowa Yearbook of Agr. (1941) 42: 483-484. Des Moines, 1942. 2 Iq9R

"Objectives of research work. (1) Determination of best varieties of fruits and vegetables, (2) Determination of maximum temperatures for storing, (3) Selection of suitable containers for locker foods, (4) Determination of best preserving media for fruits and vegetables, (5) Improvements in processing techniques of products now frozen and stored in lockers, (6) Development of suitable techniques for products not now preserved by freezing."

KARMARKAR, D. V., and JOSHI, B. M. Investigations on the cold storage of Nagpur oranges. [India] Imp. Council Agr. Res. Misc. Bul. 49, 17 pp., illus. Delhi, 1942. 22 Im7M

McINTOSH, J., and YOUNG, E. Factors influencing quality of vegetables preserved by the frozen pack process. Wash. Agr. Expt. Sta. Bul. 425, p. 45. Pullman, Dec. 1942. 100 W27E

Studies were made on four varieties of peas. Freezing and storage increased the toughness of pea skins.

SORBER, D. G. Information sheet on the use of freezing storage to prolong the peach packing season. U. S. Bur. Agr. Chem. and Engin. West. Region. Res. Lab. ACE-181, 3 pp., processed. Albany, Calif. [1942] 1.932 A2Ag8

U. S. BUREAU OF AGRICULTURAL CHEMISTRY AND ENGINEERING. WESTERN REGIONAL RESEARCH LABORATORY. Information sheet on prefreezing treatments for frozen apricots. U. S. Bur. Agr. Chem. and Engin. West. Region. Res. Lab. ACE-178, 5 pp., processed. Albany, Calif. [1942] 1.932 A2Ag8

WINTER, J. D. Quality in frozen fruits and vegetables. Minn. Agr. Expt. Sta. Bul. 362, 24 pp. June 1942. 100 M66

Discusses the relation to quality of variety, storage temperature, different packing and freezing methods, and scalding procedures.

STORAGE

MAINE. AGRICULTURAL EXPERIMENT STATION. Blueberry fruit in storage. Maine Agr. Expt. Sta. Bul. 411, pp. 263-264. Orono, June 1942. 100 M28S

Blueberries may be kept two to four weeks at a temperature of 41° F. in an atmosphere with oxygen content of 5 percent and carbon dioxide 10 to 15 percent.

MAINE. AGRICULTURAL EXPERIMENT STATION. Storage temperatures. Maine Agr. Expt. Sta. Bul. 411, pp. 298-299. Orono, June 1942. 100 M28S

Study of storage temperatures for potatoes, with special reference to the relation of temperature to net necrosis.

OVERHOLSER, E. L., and CARSTENS, M. W. Fruit storage responses. Wash. Agr. Expt. Sta. Bul. 425, pp. 54-55. Pullman, Dec. 1942. 100 W27E

Studies of storage time and temperatures on peaches, plums, apples, apricots, and nectarines.

STORAGE of pears; results of gas experiments. Tasmanian Fruitgrower and Farmer 27(235): 9. Dec. 1, 1942. 23 T185

Summarizes results of experiments made by the Victorian Department of Agriculture and the Advisory Committee on Fruit Storage Investigat

TENNESSEE. COLLEGE OF AGRICULTURE. EXTENSION SERVICE. Help fill the food ships. Tenn. Agr. Col. Ext. Leaflet 57, [4] pp. [Knoxville?], Feb. 1943. 275.29 T25L

Brief instructions for growing and storing vegetables.

SUPPLY

CALIFORNIA pack; pack of fruits and vegetables zooms to 43,080,614 cases in 1942. Asparagus and spinach are leaders in setting the new record. West. Canner and Packer 35(2): 20. Feb. 1943. 286.83 W522
Statistics for 1938-1942.

COE, FRANCIS M. Wanted: More fruit for victory. Utah Farmer 62(11): 3, 7. Jan. 25, 1943. 6 D45

KLING, WILLIAM. Tomato trends by areas, with particular reference to northeastern states. Statistical supplement (revised). 16 pp., processed. Washington, D. C., U. S. Bur. of agricultural economics, Feb. 1943. 1.941 L6F22

Statistics of acreage, production, prices, 1918-1942.

MOTTERN, H. H., NOLD, TRUMAN, and HUDNUT, J. S. Survey of apple juice packed in 1941. [U. S. Bur. Agr. Chem. and Engin.] ACE-186, 3 pp., tables, processed. [Washington, D. C., 1942?] 1.932 A2Ag8

PORTUGAL. JUNTA NACIONAL DAS FRUTAS. Estudo preparatório para o condicionamento da exportação de figos comestíveis. Portugal. Junta Nac. das Frutas. Bol. Mens. 1(11): 27-32. Nov. 1941. 286.3939 P83

Brings out the problem of shortage of supply of figs on the domestic market which was unexpected. Loss of certain foreign markets which it was thought would require use of the surplus figs for alcohol manufacture was made up by the acquisition of other foreign markets, with resultant shortage at home. Owing to the importance of the Algarve fig in the diet of the central and northern provinces of Portugal, steps must be taken to assure the supply. Describes how the quantity for domestic consumption was estimated by the Junta Nacional das Frutas and the prices proposed, and the estimations for retail prices of different types of figs.

GRAIN AND GRAIN PRODUCTS

GENERAL

BENNETT, M. K., FARNSWORTH, HELEN C., and PEIRCE, ROSAMOND H. Wheat in the third war year: major developments, 1941-42. Stanford Univ., Food Res. Inst. Wheat Studies 19(3): 85-120. Dec. 1942. 59.8 F73

Presentation of the world wheat situation, including data on production, supplies, crops, consumption, trade, prices, and rationing. The situation is outlined by countries for the United States, Australia, Canada, Argentina, British Isles, continental Europe, North Africa, Soviet Russia, the Middle East, India, the Far East, and other countries. Fifteen pages of statistical reference tables are appended to the report.

DICKSON, JAMES G. History of the development and industrial use of barley in North America. Amer. Brewer 76(1): 70-71, 104, 106, 108. Jan. 1943. 390.8 Am3

SPAIN. LAWS, STATUTES, ETC. Recogida del arroz. Agricultura [Madrid] 11(126): 427-429. Oct. 1942. 15 Ag84

Quotes the provisions of a Circular of the General Commissary of Supplies and Transports printed in the September 19, 1942, issue of the Boletín Oficial del Estado, which gives the National Wheat Service control over whole rice between the granary and the mill, and makes other provisions concerned with the processing, storage, and prices of rice.

U. S. NORTHERN REGIONAL RESEARCH LABORATORY, PEORIA, ILL. Wheat, its products and uses. Cargill Crop Bul. 18(2): 12-20. Feb. 18, 1943. 281.8 C19

"A compilation of selected information from various sources for use in the development of new scientific, chemical, and technical uses and new and extended markets and outlets for wheat, its products and by-products."

GRADING AND STANDARDIZATION

CARLEVARI, ISIDRO J. F. Qué son los patrones oficiales, cuál es su finalidad y cómo se establecen. Pampa Argentina 16(183): 1, 3, 32. Nov. 1942. 9 P19.

Explains how the Argentine National Grain and Elevators Commission which was set up under Law no. 12,253 of October 5, 1935, has dealt with the problem of classifying Argentine grains; describes the formation of the official standards and the importance and method of taking samples; and tells how type and grade are established.

[NATIONAL ASSOCIATION OF FLOUR DISTRIBUTORS.] Flour distributors' plea for change to M. P. R. 296. National association of flour distributors urges end to inequalities under M. P. R. 237. Southwest. Miller 21(50): 19, 31. Feb. 9, 1943. 298.8 So82

Brief submitted by the Association to the Office of Price Administration.

PACKING AND PACKAGING

DOUGHERTY, EMMET. Committee to study bag problem. Group to submit views to War [production] board. Suggestions to supplement recommendations of cake mixes and flour mixes sought. Northwest. Miller 213(7): 9. Feb. 17, 1943. 298.8 N81

[MILLERS' NATIONAL FEDERATION.] Compliance problems of W. P. B. Container order. Southwest. Miller 21(51): 19-20. Feb. 16, 1943. 298.8 So82

Communication to J. E. Zeller of the Container Division of the War Production Board on W. P. B. Order M-221, regarding its effect on the sizes of packages used by the flour milling industry in the packaging of flour mill products. Recommends that no limitation be placed upon bag sizes, both textile and paper, under 2 pounds.

TIGHTENING in cotton goods for bagging. Southwest. Miller 21(50): 26-D. Feb. 9, 1943. 298.8 So82

"Efforts made to increase output of mills, but bag manufacturers obtain little or nothing - Higher priority urged - Dealings in cotton goods lightest in years with mills booked up - Burlap arrivals increase, but two-thirds to government."

VARIATION in flour package weights. Amer. Miller 71(2): 24-25, 78-79.
Feb. 1943. 298.8 Am32

"Weight variations tend to follow a rough seasonal pattern corresponding to the cyclical fluctuations in relative humidity. High temperatures by themselves are not as important as humidity and there may actually be greater moisture losses during a dry cold spell than in the middle of the summer."

PRICES AND PRICE CONTROL

GRAIN price ceilings studied by Illinois farmers elevators. Grain & Feed Jours. Consolidated 40(3): 108-111. Feb. 10, 1943. 298.8 G762
Account of the 40th annual convention of the Farmers' Grain Dealers Association of Illinois held in Peoria, Feb. 2-3, 1943. Problems discussed include railroad rate adjustments, price ceilings on grain, and distribution of soybean meal.

SCOTT, W. R. Grain price ceilings. Grain & Feed Jours. Consolidated 40(3): 111. Feb. 10, 1943. 298.8 G762

Address before the Illinois Farmers' Grain Dealers Association, Peoria, Feb. 2-3, 1943. Mr. Scott "reviewed price ceilings and price freeze orders affecting grain and urged lifting of parity prices."

U. S. OFFICE OF PRICE ADMINISTRATION. Bread and rolls. Fed. Register 8(34): 2157. Feb. 18, 1943. 169 F31

Amendment 113 to Supplemental Regulation 14 to General Maximum Price Regulation.

U. S. OFFICE OF PRICE ADMINISTRATION. Macaroni products and noodle products. Fed. Register 8(33): 2098-2100. Feb. 17, 1943. 169 F31
Maximum Price Regulation 326.

PROCESSING

FLOUR ground through meat cutting machine converted into bread. Northwest. Miller 213(7): 22. Feb. 17, 1943. 298.8 N81

Flour milled in a roto-cut meat and vegetable cutting machine can be baked without shortening, the oil of the wheat germ retained in the granules being sufficient. Such machines may meet emergency bread needs under war conditions.

INVISIBLE loss in the milling system. Northwest. Miller 213(6): 17a-19a. Feb. 10, 1943. 298.8 N81

Losses due to unnecessary evaporation, inefficient machinery, improperly adjusted belts.

MILLER, EDGAR S. The object of milling technics. Amer. Miller 71(2): 26, 28. Feb. 1943. 298.8 Am32

Emphasizes the importance of byproducts of flour milling: feed-stuffs and granular middlings for distillers.

NEWMAN, L. H. Flour milling in relation to health. Macdonald College Jour. 3(5): 6, 19, 31. Jan. 1943. 101 M144

Discusses the various methods of flour milling from early times to the modern system and the creation of the Vitamin B White Flour (Canada Approved).

QUALITY

FLOUR: a valuable source of protein. Northwest. Miller 213(7): 26, 30, 45. Feb. 17, 1943. 298.8 N81

Flour contains, on the average, 11% protein. This makes it an important source of this food element, especially valuable because of its low cost.

AN IMPORTER disagrees. Britain's composite loaf. Northwest. Miller 213(7): 29. Feb. 17, 1943. 298.8 N81

"The permitted ingredients of national flour for making the present national loaf are wheat flour of 85% extraction, imported white flour, oats products, barley, rye, milk powder and calcium in the proportions authorized." In addition white flour to 12 1/2%, and potatoes and potato flour are permitted according to regulations.

SWANSON, C. O. Constituents of dough. Northwest. Miller 213(6): 3a-4a. Feb. 10, 1943. References. 298.8 N81

Constituents in dough; distribution of water in dough; sugar, salt and yeast; the function of air in dough; structure of the cell walls; the minimum protein requirement; function of fat.

SWANSON, C. O. The elastic properties of doughs. Northwest. Miller 213(2, sect. 2): 11a-13a. Jan. 13, 1943. 298.8 N81

An explanation of the factors that enter into the elastic behavior of flour doughs.

Also in Bakers Digest 17(1): 21-22. Feb. 1943. 389.8 S11

RATIONING AND CONTROL

ARGENTINA. MINISTRY FOR FOREIGN AFFAIRS AND WORSHIP. DEPT. OF INFORMATION FOR ABROAD. The National grain and elevators commission of the Argentine Republic controls and directs the grain trade. Argentina. Min. for Foreign Aff. and Worship. Dept. Inform. for Abroad. Argentine News, no. 44, p. 23. Oct. 1, 1942. 255.1 Ar37A

Describes such activities of the National Grain and Elevators Commission as the checking of the accuracy of weighing machines, the study of national grain production and distribution, the monthly census of commercial grain stocks, and the study of transportation and warehouses.

BRITISH flour control. Mod. Miller 70(6): 13. Feb. 6, 1943. 298.8 M72

Report and explanation of recent flour orders.

CAKE control and prices. Co-op. Rev. 17(1): 14, 13. Jan. 1943. 280.28 C7823

"The Cake, Flour, and Confectionery Order, which came into operation on October 26, has given confectioners much to think about and caused adjustment of prices and practices. Whilst many criticisms may be made against the Order, it has been most ingeniously drawn to secure the results intended, which are: - (a) Most economic use of sugar and fats; (b) Simplification of varieties; (c) Effective price control."

GLASS, L. S. Regulation of the purchase and milling of Brazilian wheat. Canada. Dept. Trade and Com., Com. Intel. Jour. 68(2031): 12. Jan. 2, 1943. 286.8 C16

"Effective December 1, 1942, a decree-law was signed by the President of the Republic of Brazil on November 13 regulating the acquisition and milling of Brazilian-grown wheat." Prices are fixed under the terms of the decree.

KAHMANN. Die selbstversorgerbrotkarte. Landesbauernschaft Sachsen-Anhalt. Wohnbl. 100(6): 89-90. Feb. 7, 1942. 18 SA9

Discusses the regulation of Nov. 8, 1941, ordering bread cards to be issued to farm households in Germany.

UNION OF SOUTH AFRICA. DEPARTMENT OF AGRICULTURE AND FORESTRY. Prohibitions in connection with purchase and sale of certain wheaten products. So. Africa. Govt. Gaz. 130(3110): 203. Oct. 30, 1942. 287 So85

Government notice 2198, dated October 1942. Text is in English and Dutch.

STORAGE

MILLER, EDGAR S. Bulk storage and blending aid price, quality control. Part I. Food Indus. 15(2): 78-79. Feb. 1943. 389.9 F737

"In flour milling it is difficult to control the characteristics of the product accurately on the production line. Millers find it easier to meet specifications if they put flour into bins, analyze it and blend to attain desired qualities."

TRADE

FLOUR in 1942. Miller [London] 68(3335): 683-685. Dec. 21, 1942. 298.8 M61

Review of the British flour trade during 1942.

KNAPP, JOSEPH G. Sideline merchandising operations of elevators affiliated with the Farmers union grain terminal association, St. Paul, Minnesota. U. S. Farm Credit Admin. Coop. Res. and Serv. Div. Misc. Rpt. 59, 54 pp., processed. Kansas City, Mo., 1942. 166.3 M68

From the study it is concluded that "development of an effective side-line supply service enables a cooperative elevator to better serve its patrons and to operate more efficiently." Principal advantages of combining supply service with elevator operations are noted.

OLSON, OLE L. Big job still ahead for co-ops. Kans. Union Farmer 36(2): 4, 6. Jan. 21, 1943. 6 F2276

Address, Farmers' Union Grain Terminal Association.

Activities of the association during 1942 are reviewed.

TRANSPORTATION

ARGENTINA. COMISIÓN NACIONAL DE GRANOS Y ELEVADORES. El transporte de granos en camiones en 1941; investigación practicada por la División contralor del comercio e investigaciones económicas. Argentina. Com. Nac. de Granos y Elevadores. Bol. Informativo 6(1, i.e. 11): 566-568. Nov. 15, 1942. 286.81 Ar3

Contains tables showing grains of various kinds which arrived at the ports of Quequén, Rosario, Santa Fé, Bahía Blanca, Mar del Plata, and San Pedro, by truck and railroad, 1941, with comparisons for earlier years.

HERBS

HINTS for drying garden herbs. Austral. Gard. Lover 18(10): 22.

Jan. 1, 1943. 80 G1615.

Instructions for home drying.

HONEY

CLAYTON, E. A. Out-apiary economics. New Zeal. Beekeeper 4(4): 5.
Oct. 1942. 424.8 N483

"If 60 lbs. is a fair average return [of honey] over a period of years then the ceiling price on present day costs is too low. We must either raise the price or raise the average production."

KIRKER, GILBERT S. In the interests of organized marketing; pertinent criticism and some comments. New Zeal. Beekeeper 4(4): 8-10.

Oct. 20, 1942. 424.8 N483

Relates to marketing of honey.

MITTEILUNGEN des zentralvorstandes. Honigcoupons. Schweiz. Bienen-
Ztg. 65(9): 411. Sept. 1942. 424.8 Sch9

Notes the regulations connected with the assignment of a blank coupon on the October food ration cards for the obtainment of honey.

HOPS

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Order regulating (1) the handling of hops grown in the states of Oregon, California, Washington, and Idaho and (2) the handling of hop products produced from such hops. 27 pp., processed. [Washington, D. C.] Sept. 1942. 1.4 Ad470

LIVESTOCK AND MEATGENERAL

ARGENTINA. MINISTERIO DE AGRICULTURA. DIRECCIÓN DE PROPAGANDA Y PUBLICACIONES. El problema de la carne y su distribución en el interior del país. Proyecto presentado por el señor presidente de la Comisión especial de control de abastecimiento, don José Poggio, aprobado por la misma en su sesión del día 24 de julio de 1942. Argentina. Min. de Agr. Dir. de Propag. y Pub., Pub. Misc. 132, 40 pp. Buenos Aires, 1942. 9 P943

An economic study of meat distribution in Argentina.

AUSTRALIAN meat commission; planning for control; pig-meats "try-out" first. Country Life [Sydney] 54(23): 4. Dec. 4, 1942. 286.85 Sy2

"...the Australian Meat Industry Commission now visualises a scheme for control of supplies of meat and is designing the necessary machinery.

"Pig-meats will be the first meat-products brought under the new control...Price is going to be a big factor in all control measures, it is agreed."

LECKIE, H. K. The production and consumption of meats in Canada. Econ. Annal. 13(1): 11-12. Feb. 1943. 280.8 Ec75

Statistics given are approximate.

SAN MIGUEL, JULIO. La ganadería nacional y el abastecimiento de carne y leche. Campesino [Santiago] 74(11): 724, 726, 728, 730, 732; (12): 762-766, 768. Nov.-Dec. 1942. 9.3 Sol2

Address at the University of Chile, Oct. 21, 1942.

Discusses the situation of Chilean livestock which is insufficient to supply the country with its minimum needs in meat and milk, and analyzes the causes of this. The economic and climatic factors,

system of pasturing, the health of animals factor, and problems of distribution and marketing of meat and milk are included in the discussion. Among the conclusions it is stated that the chief causes of backwardness in the livestock industry lie in the fields of sanitation, animal breeding and organization, that meat distribution should be centralized with the construction of regional slaughterhouses (mataderos), and that the pasteurization law should be modified so that there could be no more than one Dairy Center (Central de Leche) in each city or that where there is more than one such plant they should be under single management.

- U. S. AGRICULTURAL MARKETING ADMINISTRATION. CONSUMERS' COUNSEL DIVISION. Meat to share; facts from the Office of war information, and the Bureau of home economics, U. S. D. A. U. S. Agr. Mktg. Admin. CS-166, 10 pp. Washington, D. C. [1943?], 1.94 Ad4220s
 Recipes to stretch your meat allowance, pp. 3-10.
- VECHSLER, M. J. Southern Chile meat industry. Canada. Dept. Trade and Com., Com. Intel. Jour. 68(2031): 12-13. Jan. 2, 1943. 286.8 C16
 Includes figures showing number of sheep handled at the various "frigoríficos" or packing plants, 1937-June 1942.

CURING AND PROCESSING

- BLAIR, EVA L. Canning meats at home. Minn. Univ., Agr. Ext. Folder 114, [4] pp. University Farm, St. Paul, 1943. 275.29 M66Ex
- BRAZIL. LAWS, STATUTES, ETC. Decreto-lei n. 4.579 - de 13 de agosto de 1942. Proíbe aos estabelecimentos industriais localizados nos estados de São Paulo e Rio de Janeiro, a frigorificação ou a industrialização de carne de bovino para fim de exportação. Brazil. Min. do Trabalho, Indus. e Com. Bol. 9(97): 36. Sept. 1942. 255.3 B737A
 Decree-law no. 4,579 of August 13, 1942, prohibiting firms in the States of São Paulo and Rio de Janeiro from refrigerating or processing beef for purposes of export for 60 days, because of meat shortages in many Brazilian centers of population.
- CANADIAN research shows smoking improves bacon keeping quality. Natl. Provisioner 108(6): 14. Feb. 6, 1943. 286.85 N21
 Report of study made by W. Harold White, N. E. Gibbons, A. H. Woodcock, and W. H. Cook of the National Research Laboratories, Ottawa, Canada.
 "...Smoking reduced the number of surface bacteria significantly from the number present before smoking and effectively retarded growth during storage. The fat of the smoked bacon was found to be much more resistant to the development of rancidity than that of the unsmoked bacon. The color of smoked bacon was significantly lighter than the unsmoked material, and tended to darken more rapidly during storage. Flavor was superior in the smoked samples."
- CURTIS, LAVADA. Canning meat for home use. Ala. Polytech. Inst. Ext. Cir. 166, 16 pp. Auburn, 1941. 275.29 A11C
- [DOMINICAN REPUBLIC] SECRETARÍA DE ESTADO DE AGRICULTURA, INDUSTRIA Y TRABAJO. SERVICIO DE INDUSTRIA. La industrialización de las carnes. Rev. de Agr. [Dominican Republic] 33(141): 99-101. Mar.-Apr. 1942. 8 R323
 Describes the plan to promote the meat industry in the Dominican

Republic through the construction of modern slaughterhouses, and the plan and operation of one which has just been built in Ciudad Trujillo.

FIALHO da MOTA, JUNIO. Carnes enlatadas e extrato de carne. Rev. Agron. [Brazil] 6(70): 529-531. Oct. 1942. 9.2 R325

Describes the manufacture of tongue, corned beef and meat extract. Includes a diagram with explanation, of a modern corned beef factory. Notes that the production of corned meats began in Brazil on a large scale during the last World War.

IMPORTANT points on handling meats prior to canning. Natl. Provisioner 108(8): 12-13, 27. Feb. 20, 1943. 286.85 N21

"By a committee of bacteriologists of AMI member companies and the American meat institute. Approved by the Institute committee on scientific research and issued by the Department of scientific research, H. R. Kraybill, director."

Makes recommendations concerning speed of handling, temperatures, care of equipment.

NEW TEST shows degree of smokiness of meat. Natl. Provisioner 108(6): 14. Feb. 6, 1943. 286.85 N21

A chemical test to show how much smoke has been absorbed and how deeply the smoke has penetrated, was developed in the U. S. Bureau of Agricultural Chemistry and Engineering, U. S. Dept. of Agriculture.

PLANTA de la G. I. V. en San Fernando de Apure. Agr. Venezolano 7(77-78): 18-19. Sept.-Oct. 1942. 9.95 Ag8

Description of the meat canning factory of San Fernando de Apure, its capacity and importance.

U. S. OFFICE OF PRICE ADMINISTRATION. Canned meat and canned fish. Fed. Register 8(35): 2214-2215. Feb. 19, 1943. 169 F31

Restriction Order 3.

DEHYDRATION

DEHYDRATION not outlet for old and emaciated sheep. Land [Sydney] no. 1618, p. 1. Dec. 11, 1942. 23 L22

"A statement by the Meat Industry Commission points out that experiments already conducted have proved conclusively that a fairly good class of mutton is required to produce a dehydrated product of satisfactory quality."

DEHYDRATION projects. Past. Rev. and Graziers' Rec. 52(12): 864-865. Dec. 16, 1942. 23 Au75

Brief note on Australian meat dehydration plans.

DRIED meat. Meat and Wool 86(3): 7. Dec. 10, 1942. 286.85 M463

A brief, general discussion of the subject of dehydration.

[KRAYBILL, H. R.] Meat dehydration. Cattleman 29(6): 86. Feb. 1943. 49 C29

Report of paper given before the American Society of Animal Production in December, 1942. Summaries of results of tests carried on by the research laboratories of a number of meat packing companies, the Research Laboratory of the American Meat Institute and the U. S. Dept. of Agriculture.

MUTTON dehydration; points about plants. Country Life [Sydney] 54(23): 4. Dec. 4, 1942. 286.85 Sy2

"The Australian Meat Industry Commission has given consideration to the conditions existing at plants at which it is intended to install mutton dehydration units."

MUTTON prices; what of the future? Bright dehydration prospects.

Country Life [Sydney] 54(24): 6. Dec. 11, 1942. 286.85 Sy2

"One thing should be certain - the Government should be obliged to pay a reasonable price for the product, just as it does for other war supplies.

"If this is done, it will enable operators to pay, surely, more than 2 7/8d. a lb. for 'good station mutton' for dehydration."

GRADING, STANDARDIZATION AND INSPECTION

U. S. FOOD DISTRIBUTION ADMINISTRATION. Meats, prepared meats, and meat products (grading and certification). Fed. Register 8(32): 1999, 2001-2004. Feb. 16, 1943. 169 F31
Revision of rules and regulations under Title 7, ch. I, subch. C, pt. 53, Code of Federal Regulations.

MARKETING

BUCHANAN, MARK T., ORR, A. E., and GIFFEY, LEE O. Livestock marketing and feeding in Washington. Wash. Agr. Expt. Sta. Bul. 425, p. 44. Pullman, Dec. 1942. 100 W27E

COTTON, W. P. A summary of livestock marketing in South Dakota. S. Dak. Agr. Expt. Sta. Cir. 41, 20 pp. [Brookings] Nov. 1942. 100 So82

FRASER, W. O. Pros and cons of marketing hogs on a grade basis. 6 pp., processed. [Washington, D. C.] U. S. Agr. marketing service, 1942. 1.942 L32P94

"Address, Livestock Marketing Conference of the Indiana Farm and Home Week Program, Purdue University, LaFayette, Indiana, January 16, 1942."

[GOESER, PAUL A.] Boneless beef. Cattleman 29(6): 87. Feb. 1943. 49 C29

Report of paper given before the American Society of Animal Production in December, 1942.

KLINFELTER, H. E. Farm organizations market livestock cooperatively. Mo. Farmer 35(3): 3, 5. Feb. 1, 1943. 6 M696

Describes the work of the Farmers' Union Live Stock Commission, South St. Joseph, Mo., jointly owned by seven farm organizations.

WHISTLER, C. K. Cooperative program [in lamb improvement and marketing]. Sheepman 13(10): 266. Feb. 1943. 45.8 Sh32

Describes "a lamb and fleece production, feeding, management, and marketing program sponsored by the Cincinnati Producers, County Sheep Improvement Committees, and Agricultural Extension Services of Kentucky, Indiana, and Ohio."

WIZLEBEN, A. v. Was bringt die schlaectviehmarktordnung für 1942? Neue preise für schafvieh. Erweiterung der voranmeldepflicht. Landesbauernschaft Sachsen-Anhalt. Wohnbl. 100(2): 19. Jan. 10, 1942. 18 SA9

An analysis of the German market livestock regulation of Jan. 1, 1942.

PRICES AND PRICE CONTROL

ELKINGTON, CHARLES M. Price control problems. Meat 18(3): 8, 10.

Feb. 1943. 286.85 B93

Excerpts from address of Office of Price Administration executive before a meeting of the National Independent Meat Packers Association. MEAT price control welcomed; Aberdeen-Angus president [J. F. C. Dixon] on need for long-term cattle policy. Farmer's Weekly [Bloemfontein] 64: 362. Nov. 4, 1942. 24 F225

Mr. Dixon "commented on the recent introduction of the controlled wholesale and retail prices for beef and mutton, which at the moment appeared to have thrown the whole of the meat trade, both from the point of view of the producer and distributor, into a state of temporary confusion. This, he said, would doubtless soon be adjusted once the scheme announced by the Price Controller had been fully assimilated and certain anomalies had been cleared up."

U. S. OFFICE OF PRICE ADMINISTRATION. Certain sausage products for war procurement agencies. Fed. Register 8(34): 2157-2158. Feb. 18, 1943. 169 F31

Maximum Price Regulation 286, Amendment 1.

RATIONING

ERROHTE fleischration im oktober. Schweiz. Milchztg. 68(78): 347.

Sept. 29, 1942. 44.8 Sch92

October meat rations to be increased from 1000 to 1300 points in Switzerland.

GUGGEDAHL, ALBERT. Proposed meat rationing as applied to frozen food locker plants. Natl. Butter and Cheese Jour. 34(2): 15-16. Feb. 1943. 286.85 B96Bu

This article "in brief is the present tentative standing of meat rationing regulations affecting the locker plant operator and patron. It was released in the association's [National Frozen Food Locker Association, Inc., Des Moines, Iowa.] bulletin of January 4."--Ed. note.

HECKER, A. Achtung selbstversorger! Landesbauernschaft Bayern.

Wchnbl., Ausgabe A. 132(26): 461-462. June 27, 1942. 18 B34W

Discusses the reduction of fat and meat rations in German farm households.

JUNGNICKEL, HEINZ. Die Änderung der selbstversorgerrationen.

Landesbauernschaft Württemberg. Wchnbl. 109(18): 337. May 2, 1942. 18 W96

Notes the passage of a new decree of Apr. 14, 1942, reducing the rations of meat and fat in German farm households.

JUNGNICKEL, HEINZ. Neue hausschlachtungsregelung; die neuen rationssätze für selbstversorger. Landesbauernschaft Württemberg. Wchnbl. 109(25): 466, 467. June 20, 1942. 18 W96

Discusses the new regulations governing meat rations in Germany for families which produce their own meat. Applies to the 1942/43 season. The regulation refers to meat and fat exclusive of butter.

THE MEAT dealer and point rationing. Butchers' Advocate 113(7): 12.

Feb. 17, 1943. 286.85 B97

NATION faces serious problem of bootleg meats. Meat Merchandising 19(2): 14-17. Feb. 1943. 286.85 M462

"Black market traffic grows as retailers and consumers become desperate for meats."

POINT rationing as it will apply to retail meat sales - when details are worked out by Q. P. A. officials. Many complications yet to be overcome - system to be subject to variation in value of points required for various cuts of meat - demand for cuts to set point valuation - system to be elastic. Pa. Meat Dealer 17(2): 12. Feb. 1943. 286.85 P38

ROWE, HAROLD B. How rationing will work. Meat 18(3): 10, 24, 30. Feb. 1943. 286.85 M464

Excerpts from address of Office of Price Administration Rationing Director before a meeting of the National Independent Meat Packers Association.

U. S. OFFICE OF PRICE ADMINISTRATION. Meat restriction. Fed. Register 8(37): 2274. Feb. 23, 1943. 169 F31
Restriction Order 1, Amendment 13.

REFRIGERATION

BALLS, A. K., and KIES, M. W. The effect of freezing on the autolysis of meat. Amer. Inst. Refrig. Proc. (1941) 30: 106-111. Chicago, Ill., 1942. References. 295.9 Am3

The experiments indicated that muscle tissues of beef, chicken and pork did not show any greater tendency to autolyze after they had been frozen and thawed, than when they were not frozen at all, but that autolysis of liver was appreciably hastened by first freezing and thawing.

CHRISTOPHERSON, WILLIAM. Storage of meats and other foods in lockers creates argument in Wisconsin. Ice and Refrig. 104(2): 109. Feb. 1943. 295.8 Ic2

Controversy over the hoarding of foods in refrigerator lockers.

ELLIS, N. R., and HOWE, PAUL E. Changes in the fat of meats during freezing and storage. Amer. Inst. Refrig. Proc. (1941) 30: 73-78. Chicago, Ill., 1942. References. 295.9 Am3

Factors influencing rancidity development in the fat of meat are "source and kind of meat, chemical composition of the fat, micro-organism contamination, enzymatic activity, antioxidant or prooxidant concentration and other biochemical properties."

ENSMINGER, M. E., and others. Meat storage for community cold storage lockers. Wash. Agr. Expt. Sta. Bul. 425, p. 23. Pullman, Dec. 1942. 100 W27E

J. A. McIntosh, J. Sotola, J. Dobie, and C. C. Prouty, joint authors.

Studies were made of the effect of aging periods of seven and fourteen days, with and without ultra-violet light, and under temperatures of 34°, 40° and 50° F.

HIRSCH, S. R. Long live your meat refrigeration! Meat Merchandising 19(2): 26-28, 60. Feb. 1943. 286.85 M462

Discusses problems to prevent spoilage.

- IOWA. STATE DEPT. OF AGRICULTURE. Iowa yearbook of agriculture, 42d, 1941, 621 pp. Des Moines, 1942. 2 Io9R
Freezing and storage of meats, pp. 480-481; Influence of low temperature upon beef and pork held in storage for different intervals, pp. 508-509.
- LINEWEAVER, HANS, and SWENSON, T. L. Enzyme action in slaughtered meat animals. Amer. Inst. Refrig. Proc. (1941) 30: 94-104. Chicago, Ill. 1942. References. 295.9 Am3
A review of "investigations of the last five or six years that have dealt with the identification and importance of constituent enzymes during chilling, aging, and storage of beef, pork, and lamb."
- McINTOSH, J., LANDQUIST, V., and YOUNG, E. Methods of cooking meat that has been frozen and preserved in freezing lockers and factors that influence its quality. Wash. Agr. Expt. Sta. Bul. 425, p. 46. Pullman, Dec. 1942. 100 W27E
- SHREWSBURY, C. L., and others. Chemical, histological and palatability changes in pork during freezing and storage in the frozen state. Purdue Univ. Agr. Expt. Sta. Bul. 472, 36 pp., illus. Lafayette, Ind., May 1942. 100 In2P
L. W. Horne, W. Q. Braun, Ruth Jordan, Opal Milligan, C. M. Vestal and N. E. Weitkamp, joint authors.
"The purpose of this investigation was to study the chemical, histological, and palatability changes in pork that are brought about by the freezing process and that result from storage of the frozen products at low temperatures."
- SHREWSBURY, C. L., and others. Factors influencing the keeping quality of meat with special reference to the ration of the animal. Amer. Inst. Refrig. Proc. (1941) 30: 80-91. Chicago, Ill., 1942. 295.9 Am3
H. R. Kraybill, F. G. King, and C. M. Vestal, joint authors.
A review of published work, with reports of several unpublished manuscripts and experiments.
- TESTS show shrinkage in locker meats. Ice and Refrig. 104(2): 106. Feb. 1943. 295.8 Ic2
A compilation of the results of tests conducted by the Illinois Agricultural Association is given in tabular form.
- VOLLERTSEN, J. J. The handling of meats after slaughter. Amer. Inst. Refrig. Proc. (1941) 30: 114-120. Chicago, Ill., 1942. References. 295.9 Am3
"A discussion of the methods now in vogue for handling meats after slaughter and a reference to certain suggested aids to refrigeration which are claimed to improve its preservative value."
- ZAROTSCHENZEFF, M. T. Quick freezing from Labrador to Fireland [Tierra del Fuego]. Ice and Refrig. 104(2): 99-101. Feb. 1943. 295.8 Ic2
Observations on the fish freezing industry of Labrador. Description of method of quick-freezing packaged lamb cuts in factory of the Argentine Meat Producers Corp., in Tierra del Fuego.

TRANSPORTATION

ASHBY, R. C. Transportation in livestock marketing. Ill. Farm Econ. no. 92, pp. 415-418. Jan. 1943. 275.28 I15

Discusses problems in farm transportation caused by shortages of truck tires and repair parts, gives suggestions for a county program for transportation, and reviews orders of the Office of Defense Transportation with regard to truck transportation.

CASTRO, FRANCISCO. Nuevos sistemas para el transporte de ganado. Colombia. Contraloría Gen. de la Repúb. An. de Econ. y Estadís. 5(19): 20-21. Oct. 20, 1942. 255.5 An1

Describes new improved systems of cattle transportation in Colombia.

SPEEDING the meat; elimination of backhauls has been the packers' creed; meats habitually moved toward point of consumption. Business Week, no. 703, pp. 32, 34. Feb. 20, 1943. 280.8 Sy8

NUTS

O BABAÇU em Goiaz. Brazil Min. do Trabalho, Indús. e Com. Bol. 8(96): 143-154. Aug. 1942. 255.3 B737A

A survey of data relating to the situation, exploration, and trade of the babassu nut in Goiaz, Brazil. Production of oil in 1939 and 1940 in selected municipia is given.

BAILEY, D. R. Annual report...to [California almond growers] exchange membership, on Nov. 13, 1942. Almond Facts 6(8): 3-6. Nov.-Dec. 1942. 280.28 A162

Report on the operation and activities of the Exchange, from July 1, 1941 to June 30, 1942. Contains some data on the size and marketing of the 1941 and 1942 California almond crops. Illustrated with statistical charts, one of which shows the estimated U. S. available supply and consumption of almonds, 1929-1941; and another shows trends in almond production in California, 1919-1942.

CORREIA DOMINGUES, JOÃO H. O comércio de exportação de castanhas. Portugal. Junta Nac. das Frutas. Bol. 2(5): 12-17. May 1942. 285.3939 P83

Discusses Portuguese chestnut export trade, including its development, procedure, and legislation related to it. Tables give exports by country of destination, 1865-1941.

PHIPPS, HAZEL. Pecans help keep them eating. Tex. Pecan Growers Assoc. Proc. (1941) 21: 79-84. 1942. 94.69 T31

On food value of pecan and ways of using nuts in dishes and meals.

RAINEY, J. L. Looking forward to a solution of the pecan marketing problem. Tex. Pecan Growers Assoc. Proc. (1941) 21: 85-88. 1942. 94.69 T31

Advocates local cooperative shelling and selling agencies composed of the growers themselves.

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentatively approved amendment to the marketing agreement, regulating the handling of walnuts grown in California, Oregon, and Washington. 5 pp., processed. Washington, D. C., 1942. 1.94 Sp3M

OILS AND FATS

FLAXSEED to eat? Linseed oil may get top billing as a substitute for dwindling supplies of edible vegetable fats. Business Week, no. 703, pp. 48, 50. Feb. 20, 1943. 280.8 S78

FOOD fats and oils. Fats are excellent sources of energy, but no one type of fat is essential in the diet. This report discusses substitutes for butter and other foods that supply needed fat. Consumer Rpts., Med. Sect. 8(2): 47-48. Feb. 1943. 321.8 C762

LUND, CHARLES E. Outlook for the fats and oils industry. U. S. Dept. Com. Dom. Com. 31(6): 9-10. Feb. 11, 1943. 157.54 D713

MARKLEY, K. S. Vegetable oils that the United States needs from the American Tropics. U. S. Bur. Agr. Chem. and Engin. South. Region. Res. Lab. ACE-173, 16 pp., processed, tables. New Orleans, La. [1942] 1.932 A2Ag8

Paper presented before the Inter-American Conference of Agriculture, Mexico, D. F., July 6-16, 1942.

MUSHER, SIDNEY. Olive oil substitutes and their preparation. Oil and Soap 20(2): 26-27. Feb. 1943. 307.8 J82

STROWD, W. H. Plan for equitable rationing of shortening. Mod. Miller 70(7): 14-15. Feb. 13, 1943. 298.8 M72

A proposed plan for equitable rationing of shortening presented by the secretary, National Soft Wheat Millers Association in a letter to Emory R. Jacobs, assistant to the Secretary of Agriculture, under date of January 25. "Shortening as used in this brief includes lard and all other fats and oils used in home baking."

U. S. FOOD DISTRIBUTION ADMINISTRATION. Packers required to set aside lard and rendered pork fat. Fed. Register 8(31): 1913-1914. Feb. 13, 1943. 169 F31

Food Distribution Order 20.

U. S. OFFICE OF PRICE ADMINISTRATION. Fats and oils. Fed. Register 8(31): 1972. Feb. 13, 1943. 169 F31
Revised Price Schedule 53, Amendment 23.

PEANUTS

U. S. AGRICULTURAL ADJUSTMENT ADMINISTRATION. National marketing quota for peanuts. Fed. Register 8(36): 2224. Feb. 20, 1943. 169 F31

Marketing Quota 703 - Peanuts, Sup. 1.

POULTRY AND POULTRY PRODUCTSGENERAL

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DREWS, HARRY E. Poultry eviscerating grows up. Part II and conclusion. Butchers' Advocate 113(6): 14-15. Feb. 10, 1943. 286.85 B97
Methods of cooling, handling of giblets, packaging to prevent excessive freezer burn or dehydration during storage, methods of freezing, and bulk packaging, are discussed.

FREEZING AND DRYING

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Reprinted from December, 1942 issue of Refrigeration and Air Conditioning, of Gardenvale, Quebec.

Describes method of freezing liquid eggs for storage prior to dehydration.

INDUSTRIA del huevo desecado. Rev. de Agr. [Dominican Republic] 33(141): 96-98. Mar.-Apr. 1942. 8 R323

Reprinted from La Chacra [Buenos Aires] no. 135, Jan. 1942.

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IOWA. STATE DEPT. OF AGRICULTURE. Studies with frozen poultry. Iowa State Dept. Agr. Iowa Yearbook of Agr. (1941) 42: 481-482. Des Moines, 1942. 2 Io9R

STEWART, GEORGE F. Trends in the use of refrigeration for poultry products. Amer. Inst. Refrig. Proc. (1941) 30: 123-130. Chicago, Ill., 1942. 295.9 Am3

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"Several methods of assessing quality in dried whole egg powder were studied...Moisture content and bacterial count varied independently, and are regarded as necessary measures of quality. Beating value, pH of egg batter, water value, potassium chloride value, fluorescence measurements, and palatability ratings were all significantly interrelated. Of these methods, potassium chloride value and fluorescence measurements were the most sensitive and also the most closely associated with palatability ratings."-Authors' abstract.

Issued as paper no. 84 of the Canadian Committee on Food Preservation and as N. R. C. no. 1097.

THOMPSON, H. H., and WOODROOF, J. G. Using dehydrated eggs. Bakers Digest 17(1): 34. Feb. 1943. 389.8 S11

Advises rehydration. Care in storage is required to prevent musty or off-flavors.

U. S. OFFICE OF FOREIGN AGRICULTURAL RELATIONS. Argentina establishes a new egg-powder industry. U. S. Off. Foreign Agr. Relat. Agr. in the Americas 3(2): 38. Feb. 1943. 1 F752A

"The principal factor in the establishment and progress of the egg-drying industry in Argentina has been the need of the United Kingdom for food in concentrated form..."

"Argentina can produce dry-egg powder at a lower price than the majority of major egg-producing countries of the world because of the availability of eggs at prices of about 12 cents or lower per dozen

during the heavy producing seasons...

"The Argentine poultry industry is concentrated in the provinces of Buenos Aires, Entre Ríos, central and southern Santa Fe, and southern Córdoba."

ZICH, JERRY. Tin-shelled eggs. N. J. Farm and Garden 14(2): 9, 45. Feb. 1943. 6 G162

Dehydrated eggs are seen as dangerous competitors to fresh eggs in post-war markets.

MARKETING

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44% of the housewives questioned preferred to buy poultry alive; 30% dressed (eviscerated); 17% dressed and cut up; 9% "N. Y. dressed."

COTTON, W. P., and WILSON, W. O. Egg & poultry marketing in South Dakota. S. Dak. Agr. Expt. Sta. Bul. 264, 24 pp. Brookings, Nov. 1942. 100 So82

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Revised Maximum Price Regulation 269, Amendment 5.

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SCHRÖTER, ROBERT: Die Eierbewirtschaftung im Jahre 1942. Landesbauernschaft Schlesien. Wchnbl., Ausgabe f. den Reg.-Bez. Breslau. 9(13): 231-232. Mar. 28, 1942. 18 Si3

On distribution and rationing of eggs in Germany.

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MCCORMICK, J. C. The 1943 government soybean program. Grain & Feed Jours. Consolidated 40(3): 103. Feb. 10, 1943. 298.8 G762

Address before the Illinois Farmers' Grain Dealers Association, Peoria, Feb. 2-3, 1943, on soybean meal distribution and the soybean marketing program. Detailed price schedules expected to apply to the 1943 crop are given.

U. S. BUREAU OF PLANT INDUSTRY. DIVISION OF FORAGE CROPS AND DISEASES. Firms manufacturing or handling soybean food products. 3 pp., processed. [Washington, D. C., 1942]. 1.965 F2F51

U. S. COMMODITY CREDIT CORPORATION. Explanation of tentative soybean processor's agreement for 1942-1943 crop year and procedure for its execution. 5 pp., processed. Washington, D. C. [1942]. 1.957 Ex7

SPICES

U. S. FOOD DISTRIBUTION ADMINISTRATION. Conservation and distribution of spices. Fed. Register 8(29): 1827-1829. Feb. 11, 1943. 169 F31

Food Distribution Order 19.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Quotas for restricted spices fixed. Fed. Register 8(29): 1829. Feb. 11, 1943. 169 F31
Food Distribution Order 19-1.

SUGAR AND SYRUP

COSTA RICA. LAWS, STATUTES, ETC. Coordinación de ventas y estabilización del precio del azúcar. Costa Rica. Inst. de Defensa del Café. Rev. 12(96): 455-459. Oct. 1942. 68.28 C82

Text of a law of October 20th, 1942, under which the State of Costa Rica is to assume control, through the Board for the Protection of Sugarcane Cultivation, of the sale and distribution of all sugar produced in the country. The Board is to receive the sugar and pay the factories the price obtained from its sale, less certain charges for storage, insurance, administration, etc. Sugar is classified under the law and prices fixed. The maximum of production for 1942/43 is set at 400,000 quintals of 46 kilograms. Factories cannot produce any quantity greater than they produced in 1941/42 without authorization of the Board.

*DE DANSKE sukkerfabrikker im jahr 1941-42. Deut. Zuckerindus. 67(27): 317-318; (28): 328. July 4, 11, 1942.

Operations of the Danish sugar factories in 1941/42.

MEXICO. SECRETARÍA DE AGRICULTURA Y FOMENTO. DIRECCIÓN DE ECONOMÍA RURAL. Monografías comerciales: Caña de azúcar y azúcar. Mex. Sec. de Agr. y Fomento. Dir. de Econ. Rural. Bol. Mens., no. 200, pp. 1033-1062. Jan. 1943. 254.5 Ag83

An economic study of sugar and sugarcane in Mexico. Includes volume and trends in production, producing states and regions, consumption, prices, and foreign trade, as well as world production, and consumption, international world trade, and conditions on world markets. Contains numerous graphs and statistical tables.

NAGARAJA RAO, A., and SHUKLA, J. P. Métodos para la conservación y almacenamiento del azúcar. Indus. Azucarera 48(589): 641-645. Nov. 1942. 65.8 In22

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The storage of sugar in tropical climates is treated, with special reference to the construction of storage sheds and the maintenance of suitable humidity.

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"A brief description of the Sugar Quota and payment program authorized by the Sugar Act of 1937 and how it operates to assure American consumers ample supplies of sugar at reasonable prices."

U. S. AGRICULTURAL CONSERVATION AND ADJUSTMENT ADMINISTRATION. SUGAR AGENCY. Deliveries of sugar by states during 1941. 15 pp., processed. [Washington, D. C., 1942] 1.42 Su3D

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- U. S. AGRICULTURAL CONSERVATION AND ADJUSTMENT ADMINISTRATION. SUGAR AGENCY. Sugar yield calculations for Virgin Islands. U. S. Agr. Conserv. and Adjust. Admin. Sugar Agency, S. D. 149, [1] p. Washington, D. C., 1942. 1.94 Su3Sd
- U. S. OFFICE OF PRICE ADMINISTRATION. Maple syrup. Fed. Register 8(32): 2032. Feb. 16, 1943. 169 F31
Correction to Maximum Price Regulation 312.
- U. S. OFFICE OF PRICE ADMINISTRATION. Sugar rationing regulations. Fed. Register 8(32): 2026. Feb. 16, 1943. 169 F31
Amendment 39 to Ration Order 3. Concerns allotments to institutional and industrial users.
- U. S. OFFICE OF PRICE ADMINISTRATION. Sugar rationing regulations. Fed. Register 8(34): 2152-2154. Feb. 18, 1943. 169 F31
Contents:
Ration Order 3, Amendment 40, p. 2152. (Covers issuance of books to consumers having an excess supply of sugar or who have surrendered their books.)
Ration Order 3, Amendment 41, pp. 2153-2154. (Provides for late registration of consumers.)
Fourth revised zoning order 1 under Rationing Order 3, pp. 2152-2153. (Establishes zones, authorizes certain deliveries, shipments and transfers.)

WINE

- ARGENTINA. MINISTERIO DE AGRICULTURA. JUNTA REGULADORA DE VINOS. Memoria correspondiente al año 1941. 140 pp. Buenos Aires, 1942. 390.9 Ar3
1941 report of the Argentine Wine Regulation Board. Following a general summary, there are statistical sections containing data on loans made, production of grapes and wine, wine prices, transactions in wine, transportation by railroads, foreign trade in wine, exports of table grapes, foreign trade in raisins, wine-producing cooperatives, and a section given over to the decrees and resolutions of the Board issued in the course of 1941.
- OLIVARES MASSO, CLAUDIO. Cuidados de limpieza de las bodegas. Vinos, Viñas y Frutas [Buenos Aires] 38(446): 151-156. Oct. 1942. 9 Ag89
The importance of cleanliness in wine making. Care of utensils and vats of various materials.
- U. S. OFFICE OF PRICE ADMINISTRATION. Fruit, berry and grape wines, etc. Fed. Register 8(32): 2035. Feb. 16, 1943. 169 F31
Amendment 112 to Supplemental Regulation 14 to General Maximum Price Regulation.

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FOOD PROCESSING AND DISTRIBUTION

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GENERAL

AMERICAN MEDICAL ASSOCIATION. COUNCIL ON FOODS AND NUTRITION. General decisions on foods and food advertising. 60 pp. [n. p.] Apr. 1942. 389.4 Am3

BAKER, DENYS V. Communal feeding in wartime Britain. Food in Canada 3(1): 11-14. Jan. 1943. 389.8 F7323

British restaurants have been set up in every area where it was considered necessary and where no alternative form of large-scale catering was available. They have been established in every village of any size above 5,000 persons. Work of setting up the restaurants is done by local authorities with help of the Ministry of Food.

FOWLER, BERTRAM B. What's happening to our food. Sat. Evening Post 215(37): 16, 76, 78, 80, 82. Mar. 13, 1943. 110 S

"The author explains the great cheese mystery, tells why we stuff Russian sausages with soybean meal, and takes a look at our dinner tables six months hence."

GATES, MAUD. British restaurants in the Northwestern division. Pub. Admin. 20(3): 101-108. Oct./Dec. 1942. 280.8 P963

A history and description of the British Restaurants, noting the successful results obtained. States that "There are in the North-Western Division 140 British Restaurants in operation and 21 approved and in course of construction, 52 under consideration, and new schemes are constantly presented for approval. Approximately 42,000 meals are served daily. This by no means represents the total output of meals. It ignores meals cooked in British Restaurants and served in schools and works."

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NEWTON, ROY C. Food research of tomorrow. Food Manufacture 18(3): 83-84. Mar. 1943. 389.8 F736

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- PETT, L. B. Feeding the nation. Pub. Aff. 6(2): 56-60. 1943.
- REID, MARGARET G. Food strategy. Wartime Farm and Food Policy Pam. 1, 40 pp. Ames, Iowa [1943] 281.9 W265
- "This series of pamphlets, prepared by members of the Department of Economics and Sociology at Iowa State College, deals with the what, why, and how of agricultural policy and food management... This pamphlet, Food Strategy, sets forth the broad problems which call for the immediate attention of the Food Administrator and the citizens." - Editorial note.
- [U. S. WAR PRODUCTION BOARD] Minutes of the foods requirements committee meeting held June 30, 1942 at 10:30 A.M. 5 pp., processed. [Washington, D. C.] 1942. 173.409 F73M
- WICKARD, CLAUDE R. Food will win the war. Vital Speeches of the Day 9(11): 349-351, 352. Mar. 15, 1943. 280.8 V83
- Statement made before the House Foreign Affairs Committee, February 4, 1943 on the importance of our Lend-Lease policy.

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- BING, FRANKLIN C. The addition of vitamins or minerals to canned and other processed foods. Canner 96(16): 14, 41. Mar. 20, 1943. 286.83 C16
- The availability of a few suitably fortified and restored foods makes it easier for a person to secure the dietary essentials he should receive from foods in order to help maintain health. The indiscriminate enrichment or fortification of foods on the other hand may serve only to confuse or mislead the consumer.
- STEPHENSON, HOWARD, and KEELEY, JOSEPH C. New foods and their future. Forbes 51(5): 12-13, 27. Mar. 1, 1943. 280.8 F74
- Discusses briefly dehydration, quick-freezing, tendering of meat, "enrichment" of bread, coffee, vitamins and minerals.
- THE STORAGE LIFE of canned foods. Agr. Gaz. N.S. Wales 54(1): 42. Jan. 1, 1943. 23 N472
- "The text of a recent announcement, issued jointly by the British Ministry of Food and the Ministry of Health, in relation to the nutritional value and safety of canned foods." The usual length of time such foods may be kept in good condition is given for various types.
- STREETER, CARROLL P. Produce and preserve for others. Farm Jour. 67(4): 19-20. April 1943. 6 F2212
- Urges the establishing of community food preservation centers or community canning pools.
- U.S. WAR PRODUCTION BOARD. Canned and processed foods. Fed. Register 8(61): 3768-3769. Mar. 27, 1943. 169 F31
- Revocation of Conservation Order M-86, and Supplementary Order M-86-a, M-86-b and M-86-e.
- U. S. WAR PRODUCTION BOARD. Canned foods. Fed. Register 8(61): 3774. Mar. 27, 1943. 169 F31
- Revocation of Conservation Order M-237.

CONSUMPTION:

RATIONS for fighters and civilians; per capita consumption in 1943.

U. S. News 14(10): 32-33. Mar. 5, 1943. 280.8 Un33A

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COST ACCOUNTING

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19(2): 101-103. Feb. 1943. 389.8 Am34

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DEPRECIATION and maintenance of food-manufacturing plant: Methods of computation and accounting. Pt. 2. Food 12(137): 39-40. Feb. 1943. 389.8 F738

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ECK, ELLA M. A food cost control system in a dietary department.

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Tentative specifications for dried eggs and cream of Swiss cheese soup.

BEAVENS, E. A. Advances in methods of food dehydration. Rural New Yorker 102(5552): 202, 218. April 3, 1943. 6 R88

CALDWELL, JOHN C. Dehydration possibilities in Tennessee. Tenn. Planner 3(3): 67-73. Jan./Feb. 1943. 280.7 T25T

A review of the present status of the dehydration field, with special reference to Tennessee conditions.

COMPRESSED dehydrated foods. Fibre Containers 28(2): 66-68. Feb. 1943. 286.8 F44

A review of recent developments and prospects.

DEHYDRATION of foods in war time. (Concl.) Quick Frozen Foods 5(7): 18, 45. Feb. 1943. 389.8 Q4

FOODS in miniature. Mod. Packaging 16(7): 46-47. Mar. 1943. 309.8 M72

Compressed, dehydrated foods.

HURLEY, LOIS J. "Keep 'em eating"; dehydrated foods give our boys good rations all over the world. Wis. Agr. and Farmer 70(4): 12-13. Feb. 20, 1943. 6 W751

Describes army rations using dehydrated foods.

JOHNSTON, F. B. Rapid moisture determination in dehydrated foods. Canad. Chem. and Process Indus. 27(2): 100, 102. Feb. 1943. 381 C16

"A method has been worked out for moisture determination by distillation with chloroform. By increasing the fineness of sample size, the time required for a determination has been reduced to a matter of minutes." - Summary.

LOW TEMPERATURES needed for dehydrated foods. D and W 42(3):

19. Mar. 1943. 286.83 D44F

"From the report of the Research Committee, National Assn. of Refrigerated Warehouses, presented at the war-time warehousing industry conference of the American Warehousemen's Assn. last month at Chicago."

"In brief, the extensive investigations and equipment provided for the preparation of a first-class dehydrated product will only benefit the ultimate consumer if equivalent care is taken of the material during storage."

MORE food for more people. Forecast 59(3): 18-19, 52, 56. Mar. 1943. 321.8 F76

Popular account of recent developments in dehydration and compression of food.

[SHUEY, G. A.] Dehydrated foods. Tenn. Agr. Expt. Sta. Ann. Rpt. (1941) 54: 43-44. Knoxville, 1942. 100 T25S

Anticipates increased interest in dehydrated foods and plans are being made to conduct studies on improving methods of the home conserving of food by dehydration.

SLADE, FRANK H. Evaporative drying systems. Food Manufacture 18(3): 70-74. Mar. 1943. 389.8 F736

Discusses the mechanism of drying, temperature, humidity and air motion, methods of drying, driers, spray drying and drying processes.

WIEGAND, ERNEST H. Dehydration isn't very different. Canner 96(13): 12-13. Feb. 27, 1943. 286.83 C16

Also in Canning Age 24(4): 194-195. Mar. 1943. 286.83 C165

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"...The process of dehydration is not very different than usual processes which are practiced in commercial canning. Altering the procedure from canning to dehydrating is, therefore, possible with a minimum of effort."

DIET AND FOOD HABITS

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BING, FRANKLIN C. Criteria for the evaluation of nutrition experience in industry. Amer. Med. Assoc. Jour. 121(11): 813-816. Mar. 13, 1943. References. 448.9 Am37

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The purpose of this report is to "mention some of the criteria ... that might be helpful to the industrial physician who is considering undertaking an investigation or a nutritional program in an industrial plant."

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- EVANG, KARL. Norway's food in peace and war. 77 pp., processed. Washington, D. C., 1942. References. 389 Ev1
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- FRANKEL, EVA. Recent Russian research. O.A.C. [Ontario Agr. Col.] Rev. 55(5): 258-259. Feb. 1943. 276.8 On3
- Includes some of the research in nutrition, such as the production of synthetic butter and the vitamin C content of products other than citrus fruits. Walnuts have been shown to have a vitamin C content 20 to 60 times as great as orange juice.
- GOODHART, ROBERT S. The national nutrition program for industry. Amer. Med. Assoc. Jour. 121(11): 823-825. References. 448.9 Am37
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- HEWSTON, ELIZABETH M., and MARCH, ROSEMARY L. Vitamin values of foods in terms of common measures. U. S. Dept. Agr. Misc. Pub. 505, 29 pp. [Washington, D. C., 1942] 1 Ag84M
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- MAYNARD, L. A. Soil and crop basis of better nutrition. Chem. and Engin. News 21(4): 217-220. Feb. 25, 1943. References. 381 J825N
- Abstract of a paper presented at the National Chemical Exposition, Chicago, Ill., Nov. 27, 1942.
- "We need a consideration of yields of nutrients as well as of tons or bushels per acre. Nutritive value must be kept in mind in production, processing, storage, marketing, and in home preparation."

NATIONAL RESEARCH COUNCIL. COMMITTEE ON NUTRITION IN INDUSTRY.

The food and nutrition of industrial workers in wartime. First report of the Committee. Natl. Res. Council. Reprint and Cir. Ser. 110, 17 pp. Washington, D. C., Apr. 1942. References. 330.9 N21R

"The material in this report is based on experience abroad and at home, the latter including a rapid survey of over thirty important defense industries."

NATIONAL RESEARCH COUNCIL. FOOD AND NUTRITION BOARD. Recommended dietary allowances. 6 pp. Washington, D. C., National research council, Jan. 1943. 330.9 N21R

NUTRITION and industry committees formed to strengthen food research.

Food and nutrition research for the armed forces, as well as for civilians, now correlated into one unit. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(6): 163, 182. Feb. 1943. 389.8 F94

[NUTRITION FOUNDATION, INC.] Nutrition foundation grants for 1943 total \$148,550. Canner 96(16): 26. Mar. 20, 1943. 286.83 C16
Grants include \$110,700 for the renewal of twenty-eight projects supported by the Foundation during 1942 and \$37,850 for fifteen new research projects.

PARKER, GENEVA. The nutrition of Virginia people as indicated by the diets of school children. Va. Agr. Expt. Sta. Rural Sociol. Rpt. 24, 71 pp., processed. Blacksburg, 1942. (Nutr. Rpt. no. 3) 100 V81M

In cooperation with Virginia State Nutrition Committee and Works Projects Administration of Virginia, Official Project, no. 265-1-31-35.

"The present study does not attempt to deal with the medical aspects of malnutrition, but it is an effort to find where the deficiencies in foods occur and, in this way, to throw light on the problems involved in rounding out the diets of school children in order that a lack of the proper kinds of foods will not cause nutritional deficiencies." - p. 1.

PAULA RODRIGUES, ALBERTO de. Problemas da alimentação. O Observador Econ. e Financ. 7(82): 23-28. Nov. 1942. 280.8 Ob72

Considerations on the problem of nutrition in Brazil, discussing the various foods including protective foods, meat, milk, eggs, and vegetables and problems connected with them, and making recommendations aiming at production and proper sanitation of these products.

SHERMAN, HENRY C., and LANFORD, CAROLINE S. Essentials of nutrition. Ed. 2, 442 pp. New York, The Macmillan co., 1943. References. 389.1 Sh5E

"While the general character and scope are much the same as in the first edition, each chapter has been carefully revised with the double objective of bringing it thoroughly up to date, and of improving the clarity and conciseness of the text wherever possible... Substances newly found to be essential to human nutrition are introduced in Chapter XIV. Important new features in what is now commonly called our national nutrition program are outlined in Chapters I, XX, and XXI. Many of the other chapters also have been largely rewritten to incorporate qualitatively new discoveries and to revise quantitative estimates of needs and 'dietary standards.'" - Additional preface to second edition.

STIEBELING, HAZEL K. Adequacy of American diets. Amer. Med. Assoc. Jour. 121(11): 831-838. Mar. 13, 1943. References. 448.9 Am37

"Handbook of nutrition: XXII"

U.S. EXTENSION SERVICE. What do Negro farmers eat? U.S. Ext. Serv., Ext. Serv. Rev. 14(3): 44. Mar. 1943. 1 Ex892Ex

"A food-habits survey was taken among Negro farm families in 9 Southern States during the autumn of 1942. The need of more information on which to build a nutrition and production program for Negro farmers was keenly felt. Negro workers in Texas and Georgia discuss some aspects of this survey as it affected their extension programs."

"Putting the facts to work [by] E.B. Evans; Survey taking has value [by] P.H. Stone."

U. S. FOOD DISTRIBUTION ADMINISTRATION. Hunger quits school. 12 pp. [Washington, D.C. 1943?] 1 Ag84Aw

The school-lunch program: how it works, how to organize a program, the part of the Food Distribution Administration.

U. S. OFFICE OF DEFENSE HEALTH AND WELFARE SERVICES. NUTRITION DIVISION. Report on nutrition activities of federal agencies, coordinated by the Nutrition division of the ODHWS. Various pagings, processed. [Washington, D.C., 1942] 173.3 H34Rn

DISTRIBUTION AND MARKETING

"BETTER PROFITS." Salesmanship in the battle for "points." Rationing will require the return to the use of "dealer helps" and salesmanship to attract customers to items of high point values. Canning Trade 65(31): 18-19, 26. Mar. 1, 1943. 286.83 T67

Suggestions to grocers.

BRINKER, P. M. How is the war affecting independent retail grocers. Frosted Food Retailer 1(12): 8-10, 18. Feb. 1943. 389.8 F92

Food supplies, store personnel, and Federal regulations are the principal problems confronting the independent retail grocer.

DIPMAN, CARL W. Trade is adjusting to new regulations; rationing and simplified margin formulas ease burden somewhat; other war changes; review of new developments. Prog. Grocer 22(2): 30-32, 117-118, 120, 124, 128, 133, 136, 138. Feb. 1943. 286.83 P942

DISTRIBUTION under rationing. Natl. Bottlers' Gaz. 62(733): 42-44. Mar. 1943. 390.8 N21

Discusses the effect on sales of the point system on both rationed and non-rationed consumer goods.

[EMM, LOUIS H.] Post-war policy in the grocery trade. Grocer 163(4230): 8. Feb. 6, 1943. 286.83 G395

Abridgment of address before Croydon Grocers' Association.

A seven-point program is outlined and recommendations made.

GENÉROS alimentícios. O Observador Econ. e Financ. 7(81): 76-78. Oct. 1942. 280.8 Ob72

An analysis of the food market of São Paulo, Brazil, and prices of foodstuffs. A graph shows the relation of quotations of eight vegetable products to prices and quotations for national and local raw materials and manufactures. Concludes that an increase in prices is not confined to Brazil or to São Paulo, but is a world phenomenon.

GOAL for everybody! Staggering scope of the Black marketing act.
 Australasian Baker 46(549): 22, 24, 26, 28, 30. Nov. 30,
 1942. 298.8 Au7

The provisions of the act are cited.

HENDRICKSON, ROY F. Wartime food distribution. U.S. Bur. Agr.
 Econ. Agr. Situation 27(2): 9-11. Feb. 1943. 1 Ec7Ag

Brief description of the functions of the Food Distribution
 Administration.

JOHNSON, HENRY, JR. Margins must widen as percentage of costs move
 higher; stock-turn must be speeded to offset narrowing margins.
 Canad. Grocer 57(6): 12, 14. Mar. 15, 1943. 286.83 C162

McNAIR, MALCOLM P., LEARNED, EDMUND P., and TEELE, STANLEY F.

Problems in merchandise distribution... with the collaboration
 of Howard T. Lewis... Harry R. Tosdal... Neil H. Borden... [and]
 J. Philip Wernette. 726 pp. New York and London, McGraw-Hill
 book co., 1942. 280.3 M232P

A college text in marketing problems, prepared by a group of
 professors in the Harvard Business School. The subject matter of
 the book is presented by the case method, 106 illustrative cases
 of marketing situations and problems being presented. Among the
 specific problems or situations considered are the direct distribu-
 tion of eggs, grade labeling for canned goods, meat selling in a
 grocery chain, tire conservation in milk distribution, house-to-house
 distribution of frozen foods, exclusive wholesale and retail agencies
 for groceries, use of private brands by grocery chains, retail
 price control, and adjustments to price ceiling.

PESSIN, M. J. What's ahead for food distribution. Food Merchants
 Advocate 57(11): 5, 18. Nov. 1942. 286.28 F73

Difficulties foreseen for the independent grocer, and some
 suggestions for meeting them.

WEST, DAN A. Food wholesaling in wartime. 5 pp., processed.
 [Washington, D. C.] U.S. Food distribution administration [1943]
 1.9422 W2W52

Address before War Council of Wholesale Grocery Executives,
 Chicago, Ill., Jan. 27, 1943.

WEST, DAN A. Responsibilities of the Food distribution administra-
 tion. 5 pp., processed. [Washington, D.C.] U.S. Food distribution
 administration [1943] 1.9422 W2W52

Address before Kiwanis Club, Baltimore, Maryland, Feb. 4, 1943.

WISCONSIN, AGRICULTURAL EXPERIMENT STATION. Marketing farm products.
 Wis. Agr. Expt. Sta. Ann. Rpt. (1942) 59, pt.1: 13-21. Madison,
 1943. 100 W75

Gives results of surveys on mileage reduction in assembling
 milk, milk and cream consumption, Milwaukee terminal markets, and
 the barter system in egg marketing.

DISTRIBUTION AND MARKETING, COOPERATIVE

ELSWORTH, R. H. Farmer co-ops chalk up a half billion gain.
U.S. Farm Credit Admin., News for Farmer Coop. 9(9): 4. Feb.
1943. 166.2 M47

"Farmers' marketing and purchasing associations chalked up last year a new all-time high in the matter of dollar business. The \$2,840,000,000 reported for the 1941-42 marketing season is greater by half a billion dollars than the business of the preceding season."

A table shows the gain in dollar business by commodity groups.
HOUGH, J. A. Two thousand million "points"? Co-op. Rev. 17(2): 24-26. Feb. 1943. 280.28 C7823

"During the past year estimates show co-operative societies have transacted business involving the receipt of approximately 2,000,000,000 food 'points.'"

Details of an investigation made in Autumn 1942 by the Joint Publicity and Trade Committee are given.

PACKING AND PACKAGING

ADVANCING pulp and paper technology; condensations of the papers presented at the 28th annual meeting of the Technical association of the pulp and paper industry, Hotel Commodore, New York, N.Y., February 15-18, 1943. Pulp and Paper Mag. of Canada 44(4): 312-319. Mar. 1943. 302.8 P96

Packaging and container section, pp.313-314.

BIGGER, R. P., BOPP, F. H., and DOBBINS, T. E. Fiber cans as substitute packages in wartime. Paper Trade Jour. 116(9): 33-35. Mar. 4, 1943. 302.8 P196

Presented at the Annual Meeting of the Technical Association, Pulp & Paper Industry, in New York, Feb. 15-18, 1943.

Method of production of fiber cans, classified under spiral, convolute, and lap-seam construction. Because of strength, weight, cost, resistance to moisture and grease, these containers are proving valuable for a wide variety of uses.

BRACKETT, A. B. Package problems confronting quick-frozen food industry. Paper Trade Jour. 116(11): 36-39. Mar. 18, 1943. 302.8 P196

On the many methods of quick freezing and the resultant problems in designing cartons, liners, wrappers and shipping cases to meet demands.

BRACKETT, A. B. Quick-frozen food packs - past, present, future. Mod. Packaging 16(7): 74-76, 100. Mar. 1943. 309.8 M72

Various types are described.

BUDD, CHARLOTTE R. Cardboard containers "pass the ammunition." U.S. Dept. Com. Dom. Com. 31(10): 18-20. Mar. 11, 1943. 157.54 D713

Discusses various types of paper, fiber and laminated containers developed to replace materials no longer available for such use.

HAMM, E. C. Steel strap helps solve problems for nation's packers and shippers. Wooden Box and Crate 5(1): 20-22, illus. Feb. 1943. 99.82 W857

HANKINS, E. R. Development of weatherproof solid-fiber and corrugated shipping containers designed for overseas shipment. Paper Trade Jour. 116(9): 27-29. Mar. 4, 1943. 302.8 P196

Presented at the Annual Meeting of the Technical Association, Pulp & Paper Industry, in New York, Feb. 15-18, 1943.

Standards providing for four groups of boxes to meet government needs serve as a guide to container manufacturers. In these groups are solid fiber and corrugated boxes manufactured with highly water-resistant materials for export and Lend-Lease shipments, and boxes constructed of waterproof, but not weatherproof, material for the shipment of commodities within the United States.

MCCANN, HIRAM. The navy's new life raft ration and its packaging. Food in Canada 3(1): 31-32. Jan. 1943. 389.8 F7323

Extensive research and experiments have led to the development of the new rations being used by the Royal Canadian Navy. New type of packaging is discussed.

MALCOLMSON, J. D. Fibreboard substitutes for metal containers.

Pulp and Paper Mag. Canada 44(3): 263-264. Feb. 1943. 302.8 P96

The folding carton industry is making "haste slowly" in the development of a heat-sealed bag to be placed inside a carton, and a wax-dipped carton as substitutes for metal containers.

MALCOLMSON, J. D. "Surf-tested" jute can cases. Fibre Containers 28(2): 10, 12, 14, 16. Feb. 1943. 286.8 F44

"A 24 hour continuous surf test showed that it is possible to produce super weatherproof Jute solid fibre can cases (containing a very small percentage of new Kraft pulp) that not only withstood the pounding of the surf, but still retained sufficient strength to withstand a series of drop tests from different heights while the containers were still wet." - Summary.

"MY KINGDOM for some crowns." Glass Packer 22(3): 159-160, 196-197. Mar. 1943. 309.8 G463

"Brewers and bottlers, now denied prime metal and permitted to buy only limited quantities of crowns made from used cans, 'rejects', and 'waste-waste', were threatened with being forced out of business. How some of them are averting that disaster is the subject of this article."

PACKAGING and shipping dehydrated products. Packing and Shipping 69(10): 10, 12. Feb. 1943. 289.8 P12

"The aim should be to develop a package which does not require scarce materials and which can be manufactured with a minimum of new packaging machinery."

PACKAGING conference will study lessons taught by war. Canner 96(16): 20. Mar. 20, 1943. 286.83 C16

The 14th annual packaging conference will be held in New York, April 13-16, 1943, to review wartime packaging experience and discuss what further packaging changes must be made to meet the demands of war.

PACKAGING research., Paper-Maker and Brit. Paper Trade Jour. v.104, Ann. no., pp.39, 4. 1942. 302.8 P1922

Objectives, finance, suggested procedure and other features of the research program on packaging to be carried out by the Printing and Allied Trades Research Association (PATRA).

[PETERSEN, C. G.] Packaging and handling of air cargo.

Packing and Shipping 69(10): 5, 20. Feb. 1943. 289.8 F12

Digest of paper presented at Air Cargo Meeting of Society of Automotive Engineers, Dec. 8, 1942.

"Very little food has been moved by air for actual sales purposes."

QUINN, DON. Corner diagonal drop test. Fibre Containers

28(2): 45. Feb. 1943. 286.8 F44

Describes arrangement for making uniform drops for testing containers.

SANDERSON, ALBERT E. Export packing - is yours adequate? U.S.

Dept. Com. For. Com. Weekly 10(11): 11, 34-35. Mar. 13, 1943.

157.54 F763

SUMMARY of army food buying plan reveals scope of packing problem.

Wooden Box and Crate 5(1): 8-11, illus. Feb. 1943. 99.82 W857

The Army purchases approximately 15,000 tons of food a day, at a cost of around \$2,800,000, which must be packaged in boxes and crates whether the soldier is in this country or abroad.

TAYLOR, STILLMAN. Pulp and paper industry makes impressive record in meeting war demands. Paper Trade Jour. 116(7): 84, 86, 88. Feb. 18, 1943. 302.8 P196.

Paper is fulfilling many new wartime uses such as packaging frozen or dehydrated foods, chemicals, feeds, "Emergency D" rations, etc. New paper packaging methods are the laminated, glassine bag which is slipped into a heavier moisture-proof bag, paper oil cans, and paper cartons to substitute for metal containers.

TIN CANS and crowns. Natl. Bottlers' Gaz. 62(733): 53-54, 56, 58. Mar. 1943. 390.8 N21

Discusses plans developed by various bottler associations for salvaging tin cans to be converted into crowns.

U. S. OFFICE OF PRICE ADMINISTRATION. Eastern and central wooden agricultural containers. Fed. Register 8(62): 3843. Mar. 30, 1943. 169 F31

Maximum Price Regulation 320, Amendment 2.

U. S. OFFICE OF PRICE ADMINISTRATION. Packers' tin cans. Fed. Register. 8(61): 3781-3783. Mar. 27, 1943. 169 F31

Maximum Price Regulation no. 350.

U. S. OFFICE OF PRICE ADMINISTRATION. Western wooden agricultural containers. Fed. Register 8(62): 3842. Mar. 30, 1943. 169 F31

Revised Maximum Price Regulation 186, Amendment 2.

U. S. WAR PRODUCTION BOARD. Cans. Fed. Register 8(52): 3164-3168. Mar. 16, 1943. 169 F31

Conservation Order M-81, as amended Mar. 12, 1943.

Conservation Order M-81, as amended Feb. 18, 1943 in Fed.

Register 8(43): 2648-2652. Mar. 3, 1943.

U. S. WAR PRODUCTION BOARD. Closures for glass containers. Fed. Register 8(52): 3169. Mar. 16, 1943. 169 F31

Amendment 1 to Conservation Order M-104, as amended Jan. 1, 1943.

- U. S. WAR PRODUCTION BOARD. Grocers and variety bags. Fed. Register 8(42): 2576-2579. Mar. 2, 1943. 169 F31
Limitation Order L-261.
- U. S. WAR PRODUCTION BOARD. Wooden and fibre shipping containers. Fed. Register 8(39): 2378-2380. Feb. 25, 1943. 169 F31
Preference Rating Order P-140.
- WAR MESSAGES on packages. Mod. Packaging 16(7): 58, 102. Mar. 1943. 309.8 M72

"The subjects presented on box covers and bottles include everything from 'What to do in an air raid' to information on insignia of the armed forces."

PRESERVATION

- CANADA. MARKETING SERVICE. CONSUMER SECTION. Home preservation of meats, poultry and soups. Canada Mktg. Serv. Household Bul. 18, rev., 4 pp. Ottawa, [Ont.] Jan. 1943. 7 C16H0
- COUCHMAN, ROBERT. Home food preservation. Calif. Cult. 90(5): 115, 127. Mar. 6, 1943. 6 C12
- SWANK, EDITH E. The story of food preservation. 99 pp. [n.p.]
H. J. Heinz co. [1942] References. 389.3 Sw2
Contents: Introduction. - Why foods spoil. - How we preserve foods. - How quality foods are made. - Bibliographical notes.

PRICES AND PRICE CONTROL

- BASTOS, HUMBERTO. O problema da carestia. O Observador Econ. e Financ. 7(81): 49-55. Oct. 1942. 280.8 Ob72
An analysis of the problem of high cost of living in Brazil, including tables showing prices of principal foodstuffs (sugar, rice, codfish, jerked beef, manioc flour, beans (feijão), lard, butter, onions, foreign olive oil, potatoes, and wheat flour) in the capital cities of the states of Brazil and in the Federal District. The various problems involved in the high cost of living are discussed.
- BECK, R. S. Parity and farm prices. Vt. Univ. and State Agr. Col. Dept. Anim. and Dairy Husb. Short Course Conf. Vt. Dairy Plant Operators and Managers. Papers (1942) 21: 66-68. 44.9 V593
Three steps are described for calculating parity prices for agricultural commodities, and four outstanding weaknesses are pointed out from the standpoint of using parity prices as computed by the present legal formula as a basis for establishing price ceilings.
- BOWER, R. P. Price control in Newfoundland. Canada Dept. Trade and Com. Com. Intel. Jour. 67(2030): 579-580. Dec. 26, 1942. 286.8 C16
A Deputy Food Comptroller was appointed on Nov. 3, 1942 to carry out the provisions of the Defence (Prices of Goods) Regulations of December 29, 1941. Since a blanket price ceiling is not feasible in Newfoundland, a comprehensive list of maximum prices will be established.
- HOW TO APPLY new fixed-markup price ceilings. Prog. Grocer 22(2): 33-35. Feb. 1943. 286.83 P942
Includes table of markup figures.

LOKANATHAN, P. S. Production, distribution and price control of foodstuffs in Madras Presidency. Madras Jour. Co-op. 34(4): 167-176. Oct. 1942. 280.28 M26

Urges a thorough study of the mechanism of price control and the setting up of efficient administrative machinery which can administer a system of price control in the province.

MAHAN, J. N., and MARSH, JOHN F. Prices received by Alabama farmers for farm products, August 1909-August 1942. Ala. Polytech. Inst. Bul. 258, 72 pp. Auburn, Feb. 1943. References. 100 AllS

Average prices received on the 15th of each month and price relatives are given for 25 separate products, and index numbers for various groups of products.

O'NEAL, EDWARD A. Consumers should know the facts. Farm Jour. and Farmer's Wife 67(3): 19. Mar. 1943. 6 F2212

Discusses advancing food prices and consumer resistance to food prices. "Consumers must learn that the farmer receives on the average only one-half of the retail price, and in some cases much less. The farmer rarely gets more than one-third of the retail price of a bottle of milk, for example. Distribution costs are high because of complexities in the distribution system, and because 70% of the costs of handling food between farmer and consumer are labor costs - and labor costs are high."

PARAGUAY. MINISTERIO DE AGRICULTURA, COMERCIO E INDUSTRIAS. La intervención del estado en el control de precios. Paraguay Min. de Agr., Com. e Indus. Rev. 2(7): 16, and chart. Sept. 1942. 9.7 Ag8R

Discusses the problems connected with Government regulation of prices and the ways in which they have been handled and presents bar-graphs to show the movement of prices of articles of prime necessity 1939-1942. These include certain food products.

PEARSON, F. A., MYERS, W. I., and PAARLBERG, DON. Farm prices of food. N. Y. Agr. Col. (Cornell) Farm Econ., no. 134, pp. 3378-3379, 3385-3387. Feb. 1943. 280.8 C812

Tables showing farm prices appear on pp. 3377, 3380-3384, for the following periods of time: 1910-14 average, July 1914, 1915-1929, February 1933, 1934-1938, August 1939, 1939-1942, and 1942 by months. United States and New York prices paid to producers for farm products (by commodities) are given. The percentage increases in prices of farm products during the first forty months of World Wars I and II are presented in table 2, p. 3385.

U. S. OFFICE OF PRICE ADMINISTRATION. Adjusted and fixed mark-up regulation for sales of certain food products at retail. Fed. Register 8(43): 2672-2673. Mar. 3, 1943. 169 F31

Maximum Price Regulation 238, Amendments 11 and 12.

U. S. OFFICE OF PRICE ADMINISTRATION. Adjusted and fixed mark-up regulation for sales of certain food products at wholesale. Fed. Register 8(43): 2671. Mar. 3, 1943. 169 F31

Maximum Price Regulation 237, Amendments 10 and 11.

- U. S. OFFICE OF PRICE ADMINISTRATION. Certain packed food products. Fed. Register 8(62): 3853. Mar. 30, 1943. 169 F31
Maximum Price Regulation 306, Amendment 4 regulating the price on canned and preserved food.
- U. S. OFFICE OF PRICE ADMINISTRATION. Certain perishable food commodities, sales except at retail. Fed. Register 8(56): 3397-3398. Mar. 20, 1943. 169 F31
Maximum Price Regulation 271, Amendment 5.
- U. S. OFFICE OF PRICE ADMINISTRATION. Maximum prices for specific food products. Fed. Register 8(49): 3001-3002. Mar. 11, 1943. 169 F31
Maximum Price Regulation 280, Amendment 15.
Maximum Price Regulation 280, Amendment 16 in Fed. Register 8(50): 3070. Mar. 12, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. New-formula condensed soups packed under WPB conservation order M-81. Fed. Register 8(49): 2998-3001. Mar. 11, 1943. 169 F31
Maximum Price Regulation 181, as amended Mar. 9, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Permitted increases for retailers of certain foods. Fed. Register 8(43): 2673. Mar. 3, 1943. 169 F31
Revised Maximum Price Regulation 256, Amendment 3.
Revised Maximum Price Regulation 256, Amendment 4 in Fed. Register 8(63): 3946-3947. Mar. 31, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Permitted increases for wholesalers of certain foods. Fed. Register 8(43): 2673. Mar. 3, 1943. 169 F31
Maximum Price Administration Regulation 255, Amendment 5.
Maximum Price Regulation 255, as amended Mar. 9, 1943 in Fed. Register 8(49): 2988-2992. Mar. 11, 1943.
Maximum Price Regulation 255, Amendment 7 in Fed. Register 8(63): 3946. Mar. 31, 1943.

QUALITY

- CASTELL, CHARLES H. Thermophilic bacteria and food products. Food in Canada 3(1): 18-22. Jan. 1943. 389.8 F7323
Deals with the effect of heat on various bacteria.
- REDGROVE, H. STANLEY. Flavour evaluation: essence and background. Food 12(137): 35-36. Feb. 1943. 389.8 F738
- WAYGOOD, W. A. The natural flavours of foodstuffs. Soc. Chem. Indus. Jour. Chem. and Indus. 62(7): 59-61. Feb. 13, 1943. References. 382 M31C
Paper read before the Joint Meeting of the Food Group of the Society and the Society of Public Analysts on Dec. 2, 1942. A review of published material on the chemical and physical nature of flavors.

RATIONING AND CONTROL

- ANDERSON, C. ARNOLD. Food rationing and morale. Amer. Sociol. Rev. 8(1): 23-33. Feb. 1943. 280.8 Am37
Journal Paper No. J-1087 of the Iowa Agricultural Experiment Station, Ames, Iowa. Project No. 818.

Sub-topics discussed: Nature of rationing; Functions of rationing; Morale and rationing in the social setting; Basic criteria of a rationing program; Rationing programs in operation; Impact of rationing upon social relationships and attitudes; and Favorable and unfavorable effects of rationing upon morale - a summary.

BRITISH INFORMATION SERVICES. INFORMATION DIVISION. Rationing of food in Great Britain. 14 pp. New York, Washington, etc., Nov. 1942. (I.D.333) 280.9 B772

Discusses the administration of the food rationing scheme, the various types of rationing (basic, points, group, and candy rationing and priority distribution), restrictions on restaurants, provision of canteens and the "British Restaurants," and soap rationing. Appendix A is a chart showing changes in basic food rationing in Great Britain, and Appendix B notes allowances of food to caterers, canteens and wartime nurseries.

FELDMAN, MAURICE. Swedes eye Axis and keep powder dry. America 58(21): 570-571. Feb. 27, 1943. 280.8 Am322

Includes a brief review of Sweden's economic situation today which is better than that of any other European country. All foodstuffs are rationed except milk and vegetables. "The daily bread ration has been seven and two-thirds ounces per person. Swedes do not get tea, coffee, cocoa at all. The egg ration remains at one egg per week for each person."

FOOD control in India. Internatl. Labour Rev. 47(3): 360-364. Mar. 1943. 283.9 In8

Various steps have been taken by the authorities to deal with the situation, including the establishment of a Central Food Advisory Council and a Department of Food in the Central Government. Article is a short account of some of the more important measures taken and a summary of the present position.

FOOD control ministry and other information. Food 12(137): 44, 53. Feb. 1943. 389.8 F738

Lists British control measures on cereals, dairy produce, fruit and vegetables, meat, pickles, sugar and tea.

FOOD'S big jolt: Point rationing restores buyer's market, and housewife once more cracks the whip at the retail counter. Business Week, no. 708, pp. 17-19. Mar. 27, 1943. 280.8 Sy8

FRASER, ALICE. Rats in the nation's granary - the black marketeers. America 58(21): 565-566. Feb. 27, 1943. 280.8 Am322

"In Europe, black markets have been going concerns for some time. In Nazi-dominated countries especially, despite severe penalties and special concentration camps for those caught, trade is brisk..."

Notes also the unlawful activities in the United States in regard to rationed goods and warns that a "rampant black market conduces inflation."

GATES, WARD. The coming squeeze - on civilian business - on your living standard. Mag. Wall Street 71(12): 624-626, 668. Mar. 20, 1943. 286.8 M27

Contains figures of legal food rations for "normal consumer" in various countries. Foods listed are: bread and flour, cereals, potatoes, sugar, meat products, fats, cheese, eggs, and coffee. Countries named are: Germany, Italy, England, France, Belgium, Canada, Denmark, Switzerland, and Spain.

- HINTON, C. L. Changes in food laws and regulations. Part 18. Colouring matters. Food 12(137): 45-47. Feb. 1943. 339.8 F736
Article deals with developments in regard to the coloring matters themselves, and to the general questions of purity, limits and declaration.
- LEE, KENDRICK. Food rationing in Great Britain. Editorial Res. Rpts. 1(1): 1-19. Jan. 1, 1943. 280 Ed42
Principal sections: Extension of food rationing in United States; Administration of British rationing schemes; Operation of British ration programs.
- MARAI, J. S. Activities of the Food control organization. [editorial] Farming in South Africa 17(201): 753-756. Dec. 1942. 24 So842
Traces the achievements of the Food Control Organization of the Union of South Africa since its inception in May 1942, up to the present time.
- POINTS you should know about point rationing. New England Grocery and Market Mag. 11(5): 9-10, 46-47. Mar. 1943. 286.83 N44A
Brief review of information for the grocer.
- A TABULATION of statutory rules and orders for foodstuffs issued between October 1 and December 31, 1942. Food 12(137): 48-53. Feb. 1943. 389.8 F738
Compiled from announcements issued by the Great Britain Ministry of Food under the following headings: General, beverages, cereals, fish, dairy produce, fruit and vegetables, jam, meat, soap, saccharin.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Rationing of food in Alaska and Hawaii. Fed. Register 8(42): 2530. Mar. 2, 1943. 169 F31
Food Directive 4. Delegates to Office of Price Administration the authority to undertake, administer and enforce rationing programs in Alaska and Hawaii.
- U. S. OFFICE OF PRICE ADMINISTRATION. Food commodities restriction. Fed. Register 8(56): 3417-3419. Mar. 20, 1943. 169 F31
Restriction Order 4.
- U. S. OFFICE OF PRICE ADMINISTRATION. Food rationing for institutional users. Fed. Register 8(38): 2348. Feb. 24, 1943. 169 F31
General Ration Order 5, Amendment 1.
General Ration Order 5, Supplement 1. Fixes allowances of rationed foods in Fed. Register 8(42): 2597. Mar. 2, 1943.
General Ration Order 5, Amendment 2 in Fed. Register 8(42): 2598. Mar. 2, 1943.
General Ration Order 5, Amendments 3 and 4 in Fed. Register 8(43): 2666-2667. Mar. 3, 1943.
General Ration Order 5, Supplement 2; General Ration Order 5, Amendment 8 in Fed. Register 8(62): 3851-3852. Mar. 30, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Food rationing regulations for the Virgin Islands. Fed. Register 8(54): 3315-3316. Mar. 18, 1943. 169 F31
Ration Order 10, Amendment 7.
Ration Order 10, Amendment 8 in Fed. Register 8(62): 3843. Mar. 30, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Meat, fats, fish and cheeses. Fed. Register 8(63): 3949-3950. Mar. 31, 1943. 169 F31
Ration Order 13, Amendment 2.

U. S. OFFICE OF PRICE ADMINISTRATION. Processed foods. Fed. Register 8(43): 2677. Mar. 3, 1943. 169 F31

Supplement 1 to Ration Order 13.

Ration Order 13, Amendment 7; Ration Order 13, Amendment 8; Ration Order 13, Revised Supplement 1 in Fed. Register 8(63): 3949. Mar. 31, 1943.

WAITE, WARREN C. Rationing of agricultural products. Minn. Univ. Div. Agr. Econ. and Agr. Ext. Farm Business Notes, no. 242, pp. 1-2. Feb. 20, 1943. 275.29 M663

General discussion of the reasons for rationing, the alternatives in developing a rationing plan, and of the points, expenditure and price systems.

WHAT you should know about point rationing. Point rationing to bring new regulations, new opportunities. Make yourself familiar with responsibilities, possibilities. Prog. Grocer 22(2): 38, 82, 84. Feb. 1943. 286.83 P942

Information for the retail grocer.

WILLIAMS, E. W. How will rationing affect frozen foods? Quick Frozen Foods 5(7): 15. Feb. 1943.

REFRIGERATION

EICKELBERG, E. W. Quality control in quick frozen foods. Quick Frozen Foods 5(7): 12-13, 52. Feb. 1943. 389.8 Q4

"Quality control is, simply, intelligent care exercised at every step for every minute from the time the seed is planted until the frozen product is consumed."

HOWARD, T. B. Frozen food locker industry and the war. U. S. Dept. Com. Dom. Com. 31(10): 5-8. Mar. 11, 1943. 157.54 D713

Report of a study made by the Office of Price Administration, to appraise the function of the locker industry in food distribution.

REDUCING "live-heat." Quick Frozen Foods 5(7): 17. Feb. 1943. 389.8 Q4

Also in Butchers' Advocate 113(10): 17. Mar. 10, 1943, with title, "Air blasting pre-cooling reduces 'live heat.'" (286.85 B97)

Describes briefly the "no-frost" method of chilling foods prior to storing or processing.

STORAGE

CROW, WILLIAM C. Warehousing activities of the Food distribution administration. 6 pp., processed. Washington, D. C., U. S. Food distribution administration, 1943. 1.9422 Tr2088

Address delivered at the annual meeting of the American Warehousemen's Association, Chicago, Ill., Feb. 10, 1943.

MUNRO, J. W. Infestation of stored goods, expert foresees wider use of refrigeration in controlling pests. Mod. Refrig. 46(539): 28-30. Feb. 18, 1943. 169 F31

Abridged report of lecture and discussion before British Association of Refrigeration, Jan. 26, 1943.

SUPPLY

AZEVEDO, OSWALDO B. de. A guerra e o custo da vida. O Observador Econ. e Financ. 7(82): 41-48. Nov. 1942. 280.8 Ob72

Study of the problem of food supply under the war situation in

- various countries of the world and increases in the cost of living. Tables give the cost of living index in various countries 1938-1940, the 1941 increase over 1939 in cost of living in eight cities of Latin America and an average of the principal cities of the United States, prices of food products sold at free markets, and prices of fruits, legumes and garden products in the Federal District of Brazil.
- ENOUGH food ahead? What we will eat in 1943; assurance of adequate meals for civilians, but less variety in diet; importance of careful buying under point rationing and of planting victory gardens. U. S. News 14(10): 13-14. Mar. 5, 1943. 280.8 Un33A
- FOOD for all - but not too much; excitement of last few days gives rise to baseless talk of famine; flaws in distribution exaggerate difficulties. Butter, meat among shortest due to lend-lease and army needs. Business Week, no. 708, pp. 15-17. Mar. 27, 1943. 280.8 Ey8
- Table lists food items where, despite soaring farm production, increased purchases for the armed forces and for lend-lease are making the greatest inroads into civilian supplies.
- FOOT, DINGLE M., PYE, EDITH M., and WALKER, ROY. Food relief for occupied Europe. Peace Aims Pam. 13, 24 pp. [London, National peace council, 1942?], 389 F734
- "This pamphlet is based on the introductory addresses delivered at a session of the Peace Aims Conference of the National Peace Council held in London on March 9th, 1942, which was devoted to a consideration of the problem of bringing relief to the starving and undernourished peoples of occupied Europe."
- HADSEL, WINIFRED N. U. S. relief for Europe in World War I. Foreign Policy Rpts., Mar. 15, 1943, pp. 1-11. 280.9 F76R
- How the United States helped to feed Europe during and after World War I.
- HARDING, T. SWANN. Food comes first; here is the food picture for 1943 - one-fourth of our farm production will go to our fighting forces and allies. There will be no danger of our starving. Independent Woman 22(3): 67-68, 92. Mar. 1943. 280.8 In26
- JAMES, DELOS L. What farms will face this year... Men, machinery and prices all are factors in a situation which means restricted diet for U. S. Nation's Business 31(3): 54, 56, 58. Mar. 1943. 286.8 N212
- LEE, KENDRICK. European food resources. Editorial Res. Rpts. 2(11): 203-216. Oct. 3, 1942. 280 Ed42
- The principal sections are: Food outlook for fourth winter of war; Degree of European self-sufficiency, World War I to World War II; European food supplies during present war.
- LOGAN, PAUL. Feeding our armed forces in modern wars. Rice News 19(4): 5-6, 20. Feb. 1943. 59.8 R362
- Address delivered before the 34th annual convention of Grocery Manufacturers of America.
- THE MIDDLE East. I, Food and politics. Economist [London] 144(5191): 230-231. Feb. 20, 1943. 286.8 Ec7
- A report of present conditions.
- NORTH AFRICA's food (by a correspondent). Economist [London] 144(5189): 179-180. Feb. 6, 1943. 286.8 Ec7
- A review of current conditions.

OFFICIAL hoarding of food? Government's reply to rumors of overstocking, waste in supplies. U. S. News 14(13): 15. Mar. 26, 1943.

280.8 Un33A

Explanation of army buying for future.

OGDON, MONTELL, and WRIGHT, MAURICE. Contributions of the British Dominions to the United Nations food supply. U. S. Off. Foreign Agr. Relat. Foreign Agr. 7(3): 56-61. Mar. 1943. 1.9 Ec7For

ORR, JOHN B. The role of food in post-war reconstruction. Internatl. Labour Rev. 47(3): 279-296. Mar. 1943. 283.9 In8

Suggests that a food plan would be a useful starting point for the work of post-war reconstruction, explains the urgency of beginning to plan now, and describes the kind of machinery, national and international, that might be used for applying a world food policy.

RINGWOOD, CNA K. D., and HADSEL, WINIFRED N. U. S. plans for food relief in World War II. Foreign Policy Rpts., Mar. 15, 1943, p. 12.

280.9 F76R

ROUND TABLE. The problem of food shortage in Europe. Round Table War Pam. 4, 25 pp. London [1942?]. References. 280.9 R762

"This pamphlet is a reprint of an article which appeared in the December [1940] number of the Round Table."

RUSSELL, J. S. The hotel man's part in the war food program. 7 pp., processed. Washington, D. C., U. S. Food distribution administration, 1943. 1.9422 A2R91

Address before the Annual Dinner of the Hotel Association of New York City, New York, Jan. 28, 1943.

SIMPICH, FREDERICK. Farmers keep them eating. Natl. Geog. Mag. 83(4): 435-458. Apr. 1943. 470 N213

A review of many phases of the food situation at home and abroad.

"Today American farmers feed people around the world."

SPARROW, CATHERINE G. Norway needs food. pp. 26-31. New York, N. Y., American-Scandinavian foundation, 1943. 389 Sp2

Reprinted from American-Scandinavian Review for March 1943.

Account of present food situation in Norway.

U. S. CONGRESS. HOUSE. COMMITTEE ON FOREIGN AFFAIRS. Extension of lend-lease act. Hearing...on H. R. 1501, a bill to extend for one year the provisions of an act to promote the defense of the United States, approved March 11, 1941. January 29, February 2, 3, 4, 8, 9, 10, 15, 16, 17, 23, 1943. 364 pp. Washington, D. C., U. S. Govt. print. off., 1943. 148.9 Fo78

U. S. CONGRESS. SENATE. SPECIAL COMMITTEE INVESTIGATING THE NATIONAL DEFENSE PROGRAM. Investigation of the national defense program. Additional report...pursuant to S. R. 71 (77th Congress). Second annual report. 78th Cong., 1st Sess. Senate Rpt. 10, pt. 4, 220 pp. Washington, D. C., U. S. Govt. print. off., 1943.

This report contains 14 appendixes in addition to the detailed statement and summary of conclusions and recommendations.

A brief report on the food situation is given on pp. 4, 13-14.

U. S. OFFICE OF FOREIGN AGRICULTURAL RELATIONS. Europe's food dilemmas - What prospects now face the various peoples? Starvation? Sharp or moderate deprivation? Or reasonable adequacy of supplies? U. S. Dept. Com. Foreign Com. Weekly 10(12): 3, 39. Mar. 20, 1943. 157.54 F763

Information based on summary of all of the information available to date on 1942 crops.

WICKARD, CLAUDE R. Food as a war weapon. Pa. Meat Dealer 17(2): 13. Feb. 1943. 286.85 F38

Lists "some positive things that we can do to help stretch the food supply."

TRANSPORTATION

HALL, H. SCOTT. Road transport of food; progress in 1942. Food Manufacture 18(2): 47-49. Feb. 1943. 389.8 F736

"My purpose...is briefly to review the trend, during the past year, of the use of road transport for the carriage of foodstuffs [in Great Britain], with particular regard to the effect of restrictive legislation and the way in which operators of mechanical transport have organised themselves to meet each new development."

U. S. OFFICE OF FOREIGN AGRICULTURAL RELATIONS. United States lend-lease shipments and the British food situation. U. S. Off. Foreign Agr. Relat. Foreign Agr. 7(3): 51-55. Mar. 1943. 1.9 Ec7For

Prepared with the cooperation of the Office of Lend-Lease Administration and the British Food Mission.

WEIGHTS AND MEASURES

HERVEY, GEORGE W., and HADSELL, REIGN S. Inspection and control of weights and measures in the United States. U. S. Dept. Agr., Consumers' Counsel Div., Consumers' Counsel Ser. Pub. 7, 86 pp. Washington, D. C., U. S. Govt. print. off., 1942. 1.4 A1422

Report of a survey to determine "the extent that local weights and measures laws conformed with a model law recommended by the National Conference on Weights and Measures," and to obtain "information on administrative matters connected with the weights and measures programs in various States, cities, and counties."

Also "contains a discussion of the historical background of the subject of weights and measures, and a brief review of relevant details of an inquiry into chain-store marketing and distribution, begun in 1928 by the Federal Trade Commission. A tabular summary of Federal laws and regulations pertaining to weights and measures, and a selected, annotated bibliography are also included."

CACAO

JOACHIM, THEODORE. A baker studies cocoa and chocolate. Canad. Baker 55(3): 8-11. Mar. 1943. 389.8 C166

Discusses various types of chocolate used in the baking and confectionery industries.

JOACHIM, THEODORE. Chocolate and cocoa. Canad. Baker 55(2): 10-11, 14 Feb. 1943. 389.8 C166

Varieties of cacao beans, types of processing, and uses of cocoa and cocoa butter.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Conservation and distribution of cocoa beans and cocoa products. Fed. Register 8(42): 2529-2530. Mar. 2, 1943. 169 F31

Food Distribution Order 25.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Quotas and records in connection with cocoa beans prescribed. Fed. Register 8(42): 2530. Mar. 2, 1943. 169 F31

Food Distribution Order 25-1.

U. S. OFFICE OF PRICE ADMINISTRATION. Cocoa beans and cocoa butter.
 Fed. Register 8(38): 2335-2337. Feb. 24, 1943. 169 F31
 Revised Price Schedule 51 as amended Feb. 22, 1943.

CANDY

COUNCIL on candy as a food continues its work on a high plane. Confectioners Jour. 69(818): 10, 12, 14, 16, 18. Mar. 1943. 389.8 C76

"The first in a series of radio programs sponsored by the Council on Candy as Food in the War Effort in cooperation with the National Confectioners Association is reproduced in full..." The speakers were Mrs. Franklin D. Roosevelt, who told of conditions in Great Britain, and Major General Edmund B. Gregory, who spoke briefly of candy as food.

DEARSTYNE, JAMES E. Candy - to keep 'em on the farm... Internatl. Confectioner 53(3): 42-43. Mar. 1943. 389.8 In214

The man on the farm is as much a war worker as any in defense plants and should have a few of the comforts if he is to continue interested in producing food for fighters and civilians.

MORRIS, GEOFFREY. Convert to smaller unit sales. Government asks general line and package goods houses to shift production to five, ten, and twenty-five cent packages for war workers; allocation of essential materials to serve as control. Internatl. Confectioner 53(2): 20. Feb. 1943. 389.8 In214

Candy manufacturers are advised to convert part of their production to small units, to meet the demands of war workers and army rations.

STANLEY, KENNETH. Lend lease - and the candy industry; while shipments have been relatively small up to present time, outlook is for larger exports of ration D bar and of sweets for prisoners of war; advantages and disadvantages. Internatl. Confectioner 53(2): 24-25. Feb. 1943. 389.8 In214

CASSAVA

FURLONG, J. R. Nigerian cassava starch. [Gt. Brit.] Imp. Inst. Bul. 40(4): 257-271. Oct./Dec. 1942. 26 G79

Report of studies on the bases of quality in cassava starch and possible relation of quality to variety of cassava root.

Appendix: The production of cassava starch as a Nigerian village industry, by K. T. Hartley, pp. 268-271.

COFFE AND TEA

COFFE BOARD OF KENYA. Coffee control accounts for the year ended 1941-42. Coffee Bd. Kenya. Monthly Bul. 8(85): 6-11. Jan. 1943. 68.29 C652

"Final accounts of the Supply Board (Coffee Control) for the year ended 30th June, 1942." Includes figures for deliveries to the Control, sales and stocks held by the Control, and net total loss in weight in sampling, bulking and storage.

HIGHTOWER, GRACE. Simple method of closing [coffee] bags saves metal. Food Indus. 15(3): 56-57. Mar. 1943. 389.8 F737

"Automatic machines have been revamped to fold tops of bags and crimp the paper to secure the fold. Metal tie-piece is eliminated to make saving of scarce material."

HUTSON, B. T. Increase in Canadian tea ration from 1 to 2 ounces expected by July. Tea & Coffee Trade Jour. 84(3): 26-27. Mar. 1943. 68.8 T22

MACMASTER, P. G. W. An interesting experiment on early crop coffees and their classification. Coffee Bd. Kenya. Monthly Bul. 8(85): 3. Jan. 1943. 68.29 C652

"The actual outcome of the experiment definitely proved that by storing in parchment a particular nine ton lot, there was a price gain of at least £6 per ton for 'A' and 'PB,' over a similar amount hulled and graded as soon as dry, in spite of adverse comments as to 'taint' and 'under-dryness.'"

NEW WAY to close coffee bags. Mod. Packaging 16(7): 77. Mar. 1943. 309.8 M72

A satisfactory closure effected by corrugating the top of the closed bags.

OPA WATCHES tea: although imports are off 50 percent, tea rationing is not yet in sight; but price and packing controls are ready. Business Week, no. 708, p. 72. Mar. 27, 1943. 280.8 Sy8

STAND-INS for coffee. Spice Mill 66(3): 10-11, 18. Mar. 1943. 389.8 Sp4

Lists and describes a number of coffee substitutes being sold under brand names.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Imported foods: tea quotas for packers and wholesalers. Fed. Register 8(53): 3244-3245. Mar. 17, 1943. 169 F31

Food Distribution Order 81, Amendment 1.

U. S. OFFICE OF PRICE ADMINISTRATION. Coffee rationing regulations. Fed. Register 8(38): 2346. Feb. 24, 1943. 169 F31

Ration Order 12, Amendment 20.

Correction of Amendment 19 to Ration Order 12. Changes from 15 to 14 the age limit set in sect. 1407.970 in Fed. Register 8(40): 2433. Feb. 26, 1943.

Ration Order 12, Amendment 22. Regulations concerning institutional and industrial users in Fed. Register 8(43): 2677-2681. Mar. 3, 1943.

Ration Order 12, as amended Mar. 18, 1943 in Fed. Register 8(56): 3400-3416. Mar. 20, 1943.

Ration Order 12, Amendment 25 in Fed. Register 8(62): 3843. Mar. 30, 1943.

U. S. WAR PRODUCTION BOARD. Tea. Fed. Register 8(61): 3769. Mar. 27, 1943. 169 F31

Revocation of Conservation Order M-111, Supplementary Order M-111-a, M-111-b, M-111-c, M-111-d, and M-111-e.

COTTONSEED MEAL

SCHOFFELMAYER, VICTOR. Need more cottonseed meal to offset national protein shortage threat in 1943. Acco Press 21(2): 3-4. Feb. 1943. 6 Ac2

DAIRY PRODUCTSGENERAL

- GLABAU, CHARLES A. Bakers' cake - what's ahead of it in 1943?
Part IX. Function of milk in cake batter. Bakers' Weekly 117(9):
35-36, 42. Mar. 1, 1943. 389.8 B172
- GORDON, W. A. What's war doing to the dairy industry? Successful
Farming 41(3): 19, 60-61. Mar. 1943. 6 S12
- The expansion program "spells danger to the dairy industry in the
future" because domestic consumers are being deprived of the
products they ordinarily consume, leaving an "open invitation for
substitutes."
- GRANT, HOWARD B. Fighting foods. Ice Cream Field 41(3): 8-9,
34, 38, illus. Mar. 1943. 389.8 Ic23
- The contribution of ice cream and chocolate to the proper feeding
of the armed forces is discussed.

CONSUMPTION

- HADARY, GIDEON. Relation of chocolate milk to total fluid milk con-
sumption of factory workers. Jour. Business, Univ. Chicago 16(1):
70-73. Jan. 1943. 280.8 J825
- The per capita consumption in four plants during a three-week
period in which chocolate milk was not available was 16.6 percent
smaller than in a six-week period in which both white and chocolate
milk were available.

DEHYDRATION

- DRY MILK outlook. Cracker Baker 31(12): 21-22. Dec. 1942.
389.8 C84
- Statements are made concerning the expanded production of spray-
dried milk, and about the quality and availability of the Agricultural
Marketing Administration's "stockpile" of roller-dried milk for
civilian use in 1943.
- MAUGHAN, MERRILL O. The dry milk industry--its present trends and
future outlook. Natl. Butter and Cheese Jour. 34(3): 10-11,
40, 42, chart. Mar. 1943. 286.85 B98Bu
- Address, North Carolina Dairy Products Association, Pinehurst,
Jan. 20, 1943.

DISTRIBUTION AND MARKETING

- CALIFORNIA. DEPT. OF AGRICULTURE. BUREAU OF DAIRY SERVICE. Statistical
report of California milk products and list of California milk
products plants, 1941. 80 pp., processed. Sacramento, Calif. State
printing office, 1942. 2 C121S
- "The Bureau of Dairy Service renders annually a complete and ac-
curate statistical report of dairy products produced, manufactured
and consumed in the State of California, and a conservative estimate
of their respective and aggregate value."
- CEREAL cream successfully promoted in Chicago market by Hawthorn-
Mellody. Milk Dealer 32(6): 29, illus. Mar. 1943. 44.8 M595
- Deals with the promotion, sale and price of a "12 percent" cream.

COTTON, W. P., LUNDY, GABRIEL, and SMITH, L. M. Cooperative creameries in South Dakota. Organization--financing--operation--accounting--procurement--marketing. Creamery Jour. 54(3): 8-9, 28. Mar. 1943. 44.8 C86

HENDRICKSON, ROY F. Milk market regulation and northeastern dairying. 10 pp., processed. Washington, U. S. Agricultural marketing administration, 1942. 1.944 A2H38

Address, seventh annual meeting, Northeastern Dairy Conference, Washington, D. C., Mar. 4, 1942.

Discusses the role of the dairy industry in the drive for more food, lend-lease requirements for dairy products, federal and state milk control laws and regulatory programs.

HENNERICH, GEORGE W. Selling sherbets. Ice Cream Trade Jour. 39(3): 20-21, 57, illus. Mar. 1943. 389.8 Ic2

Suggestions "on correct sherbet merchandising."

HERRMANN, LOUIS F., and WELDEN, WILLIAM C. Pre-war developments in milk distribution. U. S. Farm Credit Admin. Coop. Res. and Serv. Div. Misc. Rpt. 62, 24 pp., processed. Washington, D. C., Nov. 1942. Bibliographical footnotes. 166.3 M68

Contents: Method of assembling information; Changes in channels of distribution; Changes in container types and sizes; Developments in types of milk; Changes in price structures.

JOHNSON, STEWART. Statistics relative to the Albany-Troy-Schenectady milk market. N.Y. Agr. Col. (Cornell) Agr. Econ. AE 403, 15 pp., processed. Ithaca, Sept. 1942. 281.9 C81

LATIMER, ROBERT. Distribution of stores selling milk in New York City, 1937. N.Y. Agr. Col. (Cornell) Farm Econ., no. 134, pp. 3413-3414. Feb. 1943. 280.8 C812

Deals with the relationship of family income (and predominant nationality of families) in different areas of New York City to the number of families per store licensed to sell milk. "In general, stores in low-income areas serve fewer families, and a higher proportion are independently operated. In high-income areas, the stores serve more families, and a higher proportion of the total number are chain stores. Families of some nationalities, particularly in the low-income areas, prefer to trade at small, independently-operated stores."

LUKE, H. ALAN. Public attitude toward the proposal for a municipal milk plant in Jamestown, New York. N. Y. Agr. Col. (Cornell) Farm Econ., no. 134, pp. 3414-3416. Feb. 1943. 280.8 C812

During the last two weeks in July 1942, a survey was made, with the City of Jamestown, New York, and Cornell University cooperating, to determine the attitude of the public toward the establishment of a municipal milk plant in Jamestown. "Altogether, 1,120 families were contacted through personal interview."

Reports that "a high proportion of the people are favorably disposed toward such an experiment." Tabular statements show the attitude of families in different income groups, in different nationality or racial groups, and of families buying milk at different places, also their attitude toward patronizing a municipal plant in preference to private distributors.

MILK INDUSTRY FOUNDATION. Milk distribution costs. [4] pp., illus.

Washington, D. C., [1943?]

With omissions, in Milk Plant Monthly 32(3): 21, illus. Mar. 1943. 44.8 C864

"A study of operating results of large and small distributors in 33 States and the District of Columbia shows that the farmer and employees of milk companies received nearly 80 percent of the milk distributor's dollar."

MORK, R. Melkeomsetning og meieridrift i Norge, 1930-1940; en 10-års oversikt. 279 pp. Oslo, A. W. Brøggers boktrykkeri a/s, 1941. 281.344 M82

A survey of the marketing of milk and the dairy industry in Norway during 1930-1940.

PARAJÓN, ROBERTO. Por qué vale tanto la leche? Vaqueros [Habana] 2(5/6): 7-10. May/June 1942. 43.8 V41

A study of the distribution of elements in cost of producing and distributing milk, with figures given for a dairy producing 1000 liters of milk a day. The writer states that the stimulation and protection of the dairy industry should be under the Ministry of Agriculture and not under the Ministry of Sanitation, and urges laws for the protection of the Cuban industry.

PHILADELPHIA milk exchange surveys city's distribution methods.

Milk Dealer 32(6): 44-45. Mar. 1943. 44.8 M595

Statements are given concerning the progress of a survey.

RATNAM, R. Some current problems in co-operative milk marketing.

Madras Jour. Co-op. 34(4): 177-180. Oct. 1942. 280.28 M26

Discusses the problems facing the Co-operative Milk Supply Unions due to increased cost of feed and increased demands for milk.

STITTS, TOM G. Allocating the butter supply. Creamery Jour. 54(3): 5, 24, 30-31. Mar. 1943. 44.8 C86

Contents: Diversion reduced butter; Continuous supply for army; Conserving in every way; Orderly distribution to consumers.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the Fall River, Massachusetts, marketing area. Fed. Register 8(51): 3120-3121. Mar. 13, 1943. 169 F31

U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the greater Boston, Massachusetts, marketing area. Fed. Register 8(51): 3109-3114. Mar. 13, 1943. 169 F31

U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the greater Kansas City marketing area. Fed. Register 8(42): 2521-2527. Mar. 2, 1943. 169 F31

U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the Lowell-Lawrence, Massachusetts, marketing area. Fed. Register 8(51): 3114-3119. Mar. 13, 1943. 169 F31

U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the New Orleans, Louisiana, marketing area. Fed. Register 8(51): 3119. Mar. 13, 1943. 169 F31

U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the New York metropolitan marketing area. Fed. Register 8(61): 3749-3750. Mar. 27, 1943. 169 F31

WELDEN, W. C. The necessity for wartime economies in milk marketing, [an address],... Feb. 11, 1943. 5 pp., processed. [Washington, U. S. Food distribution administration, 1943. 1.9422 D2W45
Also in Northeastern Dairy Conf. Ann. Mtg. (1943) 8: 16-22. New York, 1943. 44.9 N818

Manpower, trucks, tires and gasoline which are the resources most critically needed in the war effort, are the major items in the cost of milk marketing. Systems should be devised for using smaller quantities of these resources and facilities.

WHO'LL get Johnny's nickel? Post-war markets are being won or lost today. Ice Cream Rev. 26(8): 32-33. Mar. 1943. 389.8 Ic22

The important role of the ice cream cone in advertising ice cream and in holding customers is emphasized.

PACKING AND PACKAGING

PACKAGING your own cheese; an up to the minute pictorial report by Packaging parade. Food Merchants Advocate 58(1): 8-9. Jan. 1943. 286.28 F73

Instructions for cutting and wrapping the most popular natural cheeses in small portions for sale.

PRUCHA, M. J., and TRACY, P. H. Bacteriological and practical aspects of paper containers for milk. Ill. Agr. Expt. Sta. Bul. 495, pp. 415-472, illus. Urbana, Feb. 1943. References. 100 I165

The sanitary and physical aspects of the three most common types were studied.

PRICES

DAIRYING in Australia. Changes in the production and prices of butter and cheese brought about by exceptional war-time conditions.

Milk Indus. 23(8): 43-44. Feb. 1943. 44.8 M593

JONES, LEWIS. Testing the price structure. Accounting systems that show whether the prescribed margins for wholesalers are adequate. Milk Indus. 23(7): 35, 37, 39. Jan. 1943. 44.8 M593

Three methods of accounting are demonstrated for the benefit of milk distributors inexperienced in accounting and who are operating on prescribed limits to their income, as required by the Great Britain Ministry of Food.

NATIONAL COOPERATIVE MILK PRODUCERS FEDERATION. EXECUTIVE COMMITTEE, War-time price policies. Pa. Grange News 39(12): 6. Mar. 1943. 6 P38

Statement adopted by Executive Committee of National Cooperative Milk Producers Federation in opposition to a program which would freeze milk producer prices at present levels.

- RABUFFO, VINCENT M. What the new OPA order means to ice cream prices. How new rules will apply when butterfat content is lowered. Ice Cream Trade Jour. 39(3): 8-9, 50-51, 53-54. Mar. 1943. 389.8 Ic2
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk and milk products; a statement for Department workers summarizing the purchase and price support programs for dairy products, with background information on supply, demand, prices, and consumption. U. S. Food Distrib. Admin. Commod. Distrib. Ser. 2, 10 pp., processed. Washington, D. C., Feb. 1943. 1.9422 A2C73
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Revised basis of reporting wholesale prices of butter. 3 pp., processed. Washington, D. C., Jan. 1943. 1.9422 D43R32
- U. S. OFFICE OF PRICE ADMINISTRATION. Cheese. Fed. Register 8(62): 3846. Mar. 30, 1943. 169 F31
Maximum Price Regulation 280, Amendment 17.
- U. S. OFFICE OF PRICE ADMINISTRATION. Dairy products. Fed. Register 8(53): 3252. Mar. 17, 1943. 169 F31
Maximum Price Regulation 289, Amendments 5 and 6.
Maximum Price Regulation 289, Amendment 7 in Fed. Register 8(54): 3327-3328. Mar. 18, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Fluid milk and cream. Fed. Register 8(55): 3360-3365. Mar. 19, 1943. 169 F31
Supplementary Regulation 14 to the General Maximum Price Regulation, Amendment 134.
- U. S. OFFICE OF PRICE ADMINISTRATION. Fluid milk in Dallas regional area. Fed. Register 8(52): 3185-3188. Mar. 16, 1943. 169 F31
Amendment 133 to Supplementary Regulation 14 of General Maximum Price Regulation.
- U. S. OFFICE OF PRICE ADMINISTRATION. Ice cream and ice cream mix. Fed. Register 8(38): 2346-2348. Feb. 24, 1943. 169 F31
General Maximum Price Regulation, Supplementary Regulation 14, Amendment 119.
- U. S. OFFICE OF PRICE ADMINISTRATION. Ice cream mix. Fed. Register 8(38): 2346. Feb. 24, 1943. 169 F31
Maximum Price Regulation 280, Amendment 14.
- U. S. OFFICE OF PRICE ADMINISTRATION. Milk products. Fed. Register 8(38): 2346. Feb. 24, 1943. 169 F31
General Maximum Price Regulation, Amendment 45.
- U. S. OFFICE OF PRICE ADMINISTRATION. Purchases of milk from producers for resale as fluid milk. Fed. Register 8(53): 3252. Mar. 17, 1943. 169 F31
Maximum Price Regulation 329, Amendment 2.
- U. S. OFFICE OF PRICE ADMINISTRATION. Sale of certain perishable food commodities at retail. Fed. Register 8(41): 2483. Feb. 27, 1943. 169 F31
Maximum Price Regulation 268, Amendment 3. Defines cheese.
- WAR-TIME price policies. South. Dairy Prod. Jour. 33(3): 38-39. Mar. 1943. 44.8 So83
Also in Popkess Dairyman's Jour. 29(12): 8, 14. Mar. 1943. 44.8 D142
"A statement adopted by the Emergency Dairy Conference held in New York, N. Y., February 12, 1943, on call of the National Cooperative Milk Producers Federation and later ratified by the Executive Committee of the Federation."

PROCESSING

BENEDICT, ROBERT, and others. Good milk makes superior Swiss cheese, by Robert Benedict, William Frazier, Fred Feutz, and Arthur Swanson. Wis. Agr. Expt. Sta. Ann. Rpt. (1942) 59, pt. 1 (Bul. 456): 37-38. Madison, Dec. 1942. 100 W75

The methylene blue test and the litmus milk dilution tests were useful in checking milk quality. Other less useful tests are mentioned. The acidity of certain starters necessary to produce good cheese is given.

BURKE, A. D., and FLANAGAN, DOUGLAS. Use of soy bean flour in an ice cream mix. Ice Cream Rev. 26(8): 14-15, 54, 56-57, illus. Mar. 1943. 389.8 Ic22

Also in South. Dairy Prod. Jour. 33(3): 4-5, 10-12. Mar. 1943. 44.8 So83; and in Ice Cream Trade Jour. 39(3): 12-13, 45-48.

Mar. 1943, with title, "Wartime mixes." 398.8 Ic2

For a portion of the serum solids in a mix it is apparent from experiments described that soybean flour constitutes a satisfactory substitute and may be used to the extent of 20 percent of the serum solids.

FORREST, KEN. Sherbets and ices to the fore. Ice Cream Field 41(3): 28-29. Mar. 1943. 389.8 Ic23

Numerous formulas are given.

FOUTS, E. L. Sweetening ice cream with honey. Fla. Agr. Expt. Sta. Press Bul. 582, [3] pp. Gainesville, Jan. 1943. 100 F66S

Tests with five kinds of honey showed honey to be about three fourths as sweet as an equivalent weight of cane sugar. It can be used to replace up to 50 percent sucrose in ice cream.

GOLDING, N. S. The suitability of certain dairy products for canning of cheese for storage. Wash. Agr. Expt. Sta. Bul. 425, p. 35.

Pullman, Dec. 1942. 100 W37E

HARRISON, THOMAS B., and ROBERTS, W. M. Manufacture from reconstituted milk. Tenn. Agr. Expt. Sta., Ann. Rpt. (1941) 54: 37. Knoxville, 1942. 100 T25S

Experiments indicate that a satisfactory cottage cheese product can be made when not more than 50 percent of the skim milk used for a batch of cottage cheese is reconstituted skim milk made from skim-milk powder.

JONES, M. F. Demonstration of high temperature, short time pasteurization. Vt. Univ. and State Agr. Col. Dept. Anim. and Dairy Husb. Short Course Conf. Vt. Dairy Plant Operators and Managers. Papers (1942) 21: 76-79, illus. 44.9 V593

The Package type electro-pure milk pasteurizer is described and its operation explained and demonstrated.

KRAFT CHEESE COMPANY. EDUCATIONAL DEPARTMENT. The romance of cheese. 52 pp., illus. Chicago [1943] References. 44 K85

Partial contents: Cheese - its discovery and growth; Beginnings of America's cheese industry; Delightful variety and high food value; A trip through an American Cheddar cheese factory; How choice Swiss cheese is made in America; The more popular soft cheese varieties; More about cheese varieties, foreign and domestic.

MARQUES ESTEVES, E. Técnica regional do fabrico da manteiga. Portugal, Dir. Geral dos Serv. Pecuários, Bol. Pecuário (Bul. Vet.) 9(1): 99-129. 1941. 41.8 P83

A study of the technical aspects of butter making.

DOS TIPOS de quesos característicos que se producen en México.

Hacienda 38(3): 126, illus. Mar. 1943. 6 H11

Directions are given for the manufacture of "Chiapas" and "Añejo" types of cheese.

TRACY, P. H. Production of sherbets and ices. Ice Cream Field 41(3): 10-12, 32-33. Mar. 1943. 389.8 Ic23

Contents: Selection of stabilizer; Sugar content of ices and sherbets; Acid content of ices and sherbets; Milk solids in sherbets; Defects in sherbets and ices; Suggested formulas for sherbets and ices; Buttermilk sherbet might prove popular.

U. S. PUBLIC HEALTH SERVICE. Report on market-milk supplies of public health service milk ordinance communities. U. S. Pub. Health Serv. Rpts. 58(8): 320-324. Feb. 19, 1943. 151.65 P96

Semiannual revision of rating list showing percentage of milk pasteurized in certain communities.

VOSS, JACK, and FRAZIER, WILLIAM. Better starters may improve Swiss cheese. Wis. Agr. Expt. Sta. Ann. Rpt. (1942) 59, pt. 1 (Bul. 456): 38-39. Madison, Dec. 1942. 100 W75

An experiment to improve Swiss cheese by changing the temperature at which "starter" cultures are incubated has been tested in the laboratory with excellent results, but has not yet been tested under cheese factory conditions.

Cultures of Lactobacillus bulgaricus apparently do better when grown at 75° F. instead of the usual 98° F.

WECKEL, K. G. Filtering milk on the farm. Natl. Butter and Cheese Jour. 34(3): 12-13, 30, 34, 36, illus. Mar. 1943. 286.85 B98Bu

Contents: Mechanical factors; Appraise the strainer; Types of disks; Completeness of straining; Effects of filtering on milk; Purpose of straining.

QUALITY

BARBER, FRANKLIN, and FRAZIER, WILLIAM. Phosphatase test unreliable indicator of cream quality. Wis. Agr. Expt. Sta. Ann. Rpt. (1942) 59, pt. 1 (Bul. 456): 41. Madison, Dec. 1942. 100 W75

Pasteurized cream after several days frequently shows a positive reaction to the phosphatase test, because of harmless bacteria which survive pasteurization and which develop slowly and produce a form of phosphatase which causes a positive reaction to the test. This study points out a means to distinguish between bacterial phosphatase and milk phosphatase.

BURNS, JOE. Morning vs. evening milk. Natl. Butter and Cheese Jour. 34(3): 28. Mar. 1943. 286.85 B98Bu

Reasons for the sediment test favoring evening milk over morning milk are briefly stated.

FAY, A. C. Quality control problems imposed by the restricted deliveries of milk and dairy products. Vt. Univ. and State Agr. Col. Dept. Anim. and Dairy Husb. Short Course Conf. Vt. Dairy Plant Operators and Managers. Papers (1942) 21: 28-33. 44.9 V593

Deals with problems arising from every-other-day delivery, and from the elimination of Sunday deliveries, special deliveries, and deliveries during the early morning hours, and suggestions are made to correct these difficulties.

HARRISON, THOMAS B., and others. Milk-flavor studies. Tenn. Agr. Expt. Sta. Ann. Rpt. (1941) 54: 36. Knoxville, 1942. 100 T25S

Joint authors: W. M. Roberts, S. A. Hinton, and C. E. Wylie.

Studies conducted on the oxidized-flavor problem from the point of view of feed factors and contamination with equipment.

LABORATORY control of dairy products insure health efficiency for armed forces. Prepared by officers in the Fourth service command laboratory. South. Dairy Prod. Jour. 33(3): 36, 40-42, illus. Mar. 1943. 44.8 So83

Transmission of disease through milk, the importance of inspection and control of milk for the Army, the care and handling of milk, and the value of the Army Laboratory are discussed.

LEGISLATION to lower butterfat standards for ice cream introduced in 15 States. Ice Cream Trade Jour. 39(3): 24, 44-45. Mar. 1943. 389.8 Ic2

PROVAN, A. L., and ROWLANDS, A. Testing pasteurized milk--The use of dye reduction tests. Dairy Indus. 8(2): 67-70, 79. Feb. 1943. References. 44.8 DI427

The possibility of modifying the methylene blue and resazurin tests was studied to provide a simple test for small dairies where laboratory facilities are not available, and to supplement the occasional complete bacteriological test.

SHERE, LEWIS. Significance and control of B. coli in dairy products. Milk Dealer 32(5): 33-34. Feb. 1943. 44.8 M595

Contents: Two principal groups; Heat resistant strains; Sommer's opinion; Control in the milk plant; Control in the ice cream plant.

SNYDER, W. E., and SOMMER, H. H. Centrifugal test to measure the thoroughness of homogenization. Milk Dealer 32(5): 36, 38, 42, 44, 46, charts. Feb. 1943. 44.8 M595

Deals with equivalent centrifuge speeds, centrifuging time, and centrifugal separation tests as affected by homogenizing pressures, by fat content, and in relation to the U. S. Public Health Service's standard.

SNYDER, WALTER, and SOMMER, H. H. Develop quick test for homogenized milk. Wis. Agr. Expt. Sta. Ann. Rpt. (1942) 59, pt. 1 (Bul. 456): 39-40. Madison, Dec. 1942. 100 W75

By this test it is possible to check the efficiency of milk homogenization in less than one hour whereas in the past it has taken 48 hours. The method is described.

RATIONING AND CONTROL

ICE CREAM rationing and the dealer. Ice Cream Trade Jour. 39(3): 10-11, 50, illus. Mar. 1943. 389.8 Ic2

"The dealer needs guidance on profitable operation because of curtailed ice cream quotas--here is the Carnation Co.'s tested program."

LANGHARD, O. Die milchrationalierung. Schweiz. Milch Ztg. 68(82): 367-368. Oct. 13, 1942. 44.8 Sch92

An explanation of the decree of Oct. 11, 1942, effective Nov. 1, 1942, rationing fresh, condensed and dried milk in Switzerland. States that rationing was made necessary on account of the reduction in dairy cows from 926,000 to 823,000 since 1939, and at the same time the demand for milk has been growing.

MONTAGNES, JAMES. Butter rationing in Canada ends panic hoarding. Dominion grocers glad they no longer have to turn people away or hide butter for a few. Half pound weekly allowed. Prog. Grocer 22(2): 151-152. Feb. 1943. 286.83 P942

RABUFFO, VINCENT M. Ice cream rationing under FD-order 8; 1943 outlook for gallonage promising despite restrictions. Ice Cream Trade Jour. 39(2): 8-11, 51-52, 53-54. Feb. 1943. 389.8 Ic2

Gives the provisions of FD-Order 8, discusses the revision of formulae, the problems of equitable distribution, and administration of the Order, and prints the text of "Food Distribution Order No. 8, Frozen Dairy Foods and Mix" which was issued Jan. 19, 1943, by the U. S. Department of Agriculture.

SWITZERLAND. LAWS, STATUTES, ETC. Bezugssperre und rationierung von milch. Schweiz. Milch Ztg. 68(83): 375-378. Oct. 16, 1942. 44.8 Sch92

Text of order of Oct. 11, 1942, effective Nov. 1, 1942, containing the regulations relating to the rationing of fresh, condensed, and dried milk including all buying, selling or distribution.

U. S. WAR PRODUCTION BOARD. Dairy products. Fed. Register 8(61): 3780. Mar. 27, 1943. 169 F31

Revocation of Conservation Orders No. M-259 and M-267.

STORAGE

HARRISON, THOMAS B., and ROBERTS, W. M. Cottage cheese: storage. Tenn. Agr. Expt. Sta., Ann. Rpt. (1941) 54: 36-37. Knoxville, 1942. 100 T25S

"Results indicate that cheese stored at 0° F. in moisture-tight containers did not have as good flavor as fresh cheese... Length of storage also was an important factor. Cheese stored 4 weeks had a better flavor than cheese stored 6 or 8 weeks."

SUPPLY

VAN BOSKIRK, R. L. The milk pail is too small. Nation's Business 31(3): 27-28, 88. Mar. 1943. 286.8 N212

Threats of shortages in dairy products discussed.

TRANSPORTATION

COLLINS, M. A. Reducing mileage in milk assembly in the State of Vermont. Vt. Univ. and State Agr. Col. Dept. Anim. and Dairy Husb. Short Course Conf. Vt. Dairy Plant Operators and Managers. Papers (1942) 21: 34-50. 44.9 V593

Report of a survey made to obtain sufficient information about vehicles assembling milk to plants and the routes they travelled to permit sound recommendations for combinations of existing routes, etc.

FISKE, FRED. Practical aspects of every-other-day delivery. Vt. Univ. and State Agr. Col. Dept. Anim. and Dairy Husb. Short Course Conf. Vt. Dairy Plant Operators and Managers. Papers (1942) 21: 59-60. 44.9 V593

Reports the advantages and disadvantages of this delivery system to the Burlington Cooperative Milk Products Company.

FRIEDGEN, A. E. Your days may be numbered in the ice cream business by the service left in your present trucks and tires. Ice Cream Rev. 26(8): 16-17, 46-48, illus. Mar. 1943. 389.8 Ic22

Advice is given to review delivery and maintenance policies, and to set up a better program to lengthen the life of trucks and tires and to increase miles per gallon of gasoline.

- HAMLEN, C. L. Reducing mileage in milk assembly in the State of Vermont. What our organization has accomplished. Vt. Univ. and State Agr. Col. Dept. Anim. and Dairy Husb. Short Course Conf. Vt. Dairy Plant Operators and Managers. Papers (1942) 21: 51. 44.9 V593
A brief report of the hauling savings of the St. Albans Cooperative Creamery, St. Albans, Vt.
- HERSHEY, E. N. How Hershey is meeting transportation problems in the ice cream business. Ice Cream Rev. 26(8): 26, 28, 30. Mar. 1943. 389.8 Ic22
Paper, Pennsylvania State College Ice Cream Conference, Jan. 15, 1943.
Also in Ice Cream Trade Jour. 39(3): 26, 38, 40-41, Mar. 1943, with title, "How Hershey is meeting its wartime delivery problems." 389.8 Ic2
Excerpts, with title, "War delivery economies," in Ice Cream Field 41(3): 20, 23. Mar. 1943. 389.8 Ic23
Contents: Rearranged routes; Reduced deliveries; Service department; Emergency calls; Retail orders.
- HITCHCOCK, J. A. Reducing truck mileage in retail milk delivery. Vt. Univ. and State Agr. Col. Dept. Anim. and Dairy Husb. Short Course Conf. Vt. Dairy Plant Operators and Managers. Papers (1942) 21: 54-58, illus. 44.9 V593
Results of a survey are reported for the Burlington-Winooski area on the adequacy of refrigeration facilities in the stores and homes.
A study is also reported of milk distribution in the Scarff Addition, Burlington, made to estimate savings possible through consolidation of milk routes.
- JOHNSON, STEWART. Hauling milk from farms to country plants in Allegany, Broome, and Cortland counties. N. Y. Agr. Col. (Cornell) Farm Econ., no. 134, pp. 3400-3401. Feb. 1943. 280.8 C812
"Milk haulers to 6 country plants in Broome and Cortland Counties and to 4 country plants in Allegany County were interviewed in the summer of 1942 concerning methods of hauling and suggestions for improvements." Comparisons between the two areas are made of the hauling arrangements. Suggests possible changes towards more economical hauling.
- KALAHAN, J. J. Reducing mileage in milk assembly in the State of Vermont. What our organization has accomplished. Vt. Univ. and State Agr. Col. Dept. Anim. and Dairy Husb. Short Course Conf. Vt. Dairy Plant Operators and Managers. Papers (1942) 21: 52-53. 44.9 V593
The reduction in mileage and in the number of trucks employed for deliveries by H. P. Hood and Sons, St. Albans, Vt., are reported.
- LARSON, ADLOWE L. Milk transportation in the Stillwater area. Okla. Agr. Expt. Sta. Cur. Farm Econ. 16(1): 19-26. Feb. 1943. 100 Ok4
The purpose of the study was to determine how the milk might be more efficiently hauled from the farm to market.
- MILK trucking started near-riot at milk producers' meeting. Erstwhile quiet gathering of the Ontario whole milk producers' league became turbulent when roadside delivery was suggested. Farmer's Advocate and Home Mag. 78(3201): 99. Feb. 25, 1943. 7 F22
- REDUCING truck mileage on retail milk delivery routes. Milk Dealer 32(6): 26, 50, 52. Mar. 1943. 44.8 M595
Every-other-day delivery and a shift to stores' sales are discussed.
- U. S. OFFICE OF PRICE ADMINISTRATION. Transportation of fluid milk by motor truck. Fed. Register 8(38): 2354. Feb. 24, 1943. 169 F31
General Maximum Price Regulation, Supplementary Regulation 14, Amendment 117.

FISH

CULLER, C. F. Utilization of rough fish in midwestern states as a food. Fishery Market News 5(1): 1-3. Jan. 1943. 157.5 F532

Conditions prevailing with regard to the supply in 9 mid-Western States are summarized in the Appendix, pp. 2-3.

PROGRESS in technology - December. Fishery Market News 5(1): 5-6. Jan. 1943. 157.5 F532

Items of interest from the Technological Laboratories of the U.S. Fish and Wildlife Service.

SHORTAGE of fish increases demand for new varieties; Seattle experiments show shark steaks can add 2,000,000 pounds to supply.

U. S. Off. War Inform. Victory Bul. 4(11): 306. Mar. 17, 1943. 173.3 C83D

THESE fish won't be rationed. Locker Operator 4(7): 5, 21, 23. Feb. 1943. 295.8 L79

Carp and other rough fish are plentiful in mid-western waters and may be handled by locker plants without new equipment.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Sale of specified canned fish. Fed. Register 8(42): 2529. Mar. 2, 1943. 169 F31

Food Distribution Order 23, Amendment 1. Changes date from Feb. 28, 1943 to Mar. 31, 1943, in sect. 1465.11.

U. S. OFFICE OF PRICE ADMINISTRATION. Canned eastern and gulf oysters. Fed. Register 8(59): 3673. Mar. 25, 1943. 169 F31

Maximum Price Regulation 328, Amendment 1.

U. S. OFFICE OF THE COORDINATOR OF FISHERIES. Neglected mussel gains weight as wartime food. Canner 96(16): 28. Mar. 20, 1943. 286.83 C16

ZAROTSCHENZEFF, W. M. Refrigeration of sea foods important to war effort. Fishing Gazette, 1942 Ann. Rev. No. 58(11): 118, 120, 124. [1942] 286.85 F53

Also in West. Frozen Foods 4(4): 10, 12, 14. Feb. 1943, with title: Freezing Seafoods Important to Wars. 389.85 F53

Predictions of changes in sources of supply, methods of handling, and of distribution that will result from war conditions.

FRUITS AND VEGETABLESGENERAL

EASTWOOD, H. W. The custard apple. (Concl.) Agr. Gaz. N. S. Wales 54(1): 36-38. Jan. 1, 1943. 23 N472

Discusses picking, sizing and packing, with notes on pests and diseases.

LeCLERC, J. A., and PEASE, V. A. Banana flour or meal, and other commercial food products from the banana: selected references and patents covering preparation, uses, properties. 13 pp., processed. Washington, D. C., U. S. Bureau of Agricultural chemistry and engineering, 1942. 1.932 A4B22

Revised by Harry W. von Loesecke.

MAINE. AGRICULTURAL EXPERIMENT STATION. Potato by-products. Maine Agr. Expt. Sta. Bul. 411, pp. 313-317. Orono, June 1942. 100 W27E

Starch factory potatoes. - Starch analyses. - Starch potato supply. - Starch market and price. - Pulp investigations. - German potato varieties.

MERRILL, T. A. The Eastern grape situation. Rural New-Yorker 6(5550): 133. Mar. 6, 1943. 6 R88

Notes that the outstanding changes in the grape industry during the past 10 or 15 years have been in the methods of harvesting and marketing. Discusses briefly how growers can maintain or increase yields and yet not involve additional labor, materials, etc., under the present wartime conditions.

MEXICO. DIRECCIÓN DE ECONOMÍA RURAL. Monografías comerciales: El chícharo. Mex. Dir. de Econ. Rural. Bol. Mens., no. 199, pp. 941-955. Dec. 1942. 254.5 Ag83

A commercial study of peas, their importance in the Mexican economy, production trend, producing regions, world production and consumption, Mexican consumption, domestic and foreign trade, tariff information, and international world trade.

MEXICO. DIRECCIÓN DE ECONOMÍA RURAL. Monografías comerciales: El ejote. Mex. Dir. de Econ. Rural. Bol. Mens., no. 199, pp. 956-969. Dec. 1942. 254.5 Ag83

A commercial study of the string bean, its importance in the Mexican economy, volume and trend in production, producing regions, world production and consumption, Mexican consumption, foreign and domestic trade, tariffs, and international world trade.

MOLES, H. S. Louisiana's winter vegetable industry. La. Rural Econ. 5(1): 6-7. Jan. 1943.

SILVEIRA da CUNHA, P. dos SANTOS. Algumas notas sobre o comércio de batatas. Portugal. Junta Mac. das Frutas. Bol. Mens. 1(2): 29-35. Feb. 1941. 286.3939 P83

Brings out the importance of potato consumption in two zones of Lisbon which were investigated, production of potatoes in Portugal 1927-1939, imports 1920-1939, exports 1920-1939, and the relative situation of the various potato-producing countries with regard to production, imports, and exports, 1936, 1937, and 1938.

SPAIN. LAWS, STATUTES, ETC. Aderezado de la aceituna y precio de la misma. Agricultura [Madrid] 11(126): 429-430. Oct. 1942. 15 Ag84

Quotes the provisions of an Order of the Ministry of Agriculture of September 30, 1942, and printed in the October 2, 1942, issue of the Boletín Oficial del Estado, specifying the varieties of olives which may be used for processing and the prices which are to be charged for these olives.

TRI-STATE PACKERS' ASSOCIATION, INC. Fruit and vegetable canners, freezers and dehydrators of Delaware-Maryland-New Jersey and eastern shore of Virginia canners with list of associate members. 63 pp., Easton, Md., 1943. 225 T73

DEHYDRATION

CRUESS, W. V., and BALOG, E. Dehydration of pineapple. Canner 96(14): 11. Mar. 6, 1943. 286.83 Cl6

Procedure is suggested, based on recent experiments at Fruit Products Laboratory, University of California.

HOW POTATO shreds are made; Idaho dehydrator pioneers product which has reached annual volume of 6,000,000 lb. Develops own methods and machines. Food Indus. 15(3): 47-49. Mar. 1943. 389.8 F737

"Though there are many gaps in the technical information in this article, it is presented with the explanation that the story was obtained only by agreement to omit certain important details."

- Editor's note.

LANTZ, EDITH M. Home dehydration of child. Jour. Home Econ. 35(4): 222-224. Apr. 1943. 321.8 J82

LINDENBERGER, EDWIN F. Powdered orange juice looming on the horizon; space-saving compression of dehydrated foods also seen as another factor to be reckoned with. Citrus 5(9): 7, 12. Mar. 1943. 80 C498

A process for dehydrating orange juice without heat has been announced, but is not yet available for commercial use.

MAHONEY, C. H., and SCHRADER, A. LEE. The present status and future possibilities of dehydration of fruits and vegetables. Peninsula Hort. Soc. [Del.] Trans. (1942) 32: 44-47. 81 P37

Reports work done at Maryland Agricultural Experiment Station.

MANNING, GOLDIE. Idaho's dried onions. Jour. Home Econ. 35(4): 227. Apr. 1943. 321.8 J82

Experiments show that the dehydrated onion shred and powder can be successfully substituted for fresh onions in many types of recipes. Most of the product is at present sold to large commercial firms, the Army and the Navy, but holds promise for domestic use.

MRAK, E. M., PHAFF, H. J., and FRIAR, E. Dehydration of cherries. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(7): 198-201, 214. Mar. 1943. 389.8 F94

PALMER, FREDERICK. Australian production of dried fruits. Canada Dept. Trade and Com. Com. Intel. Jour. 67(2030): 583-584. Dec. 26, 1942. 286.8 C16

A discussion of the 1942 crop of dried fruit in Australia, distribution, prices, 1943 production goals, shortage of labor and fertilizers.

PALMER, FREDERICK. Notes on Australian trade and industry. Canada Dept. Trade and Com. Com. Intel. Jour. 68(2039): 172-173. Feb. 27, 1943. 286.8 C16

Notes plans for the establishment in Tasmania of additional vegetable dehydration plants and the setting up of an egg-drying plant in South Australia.

SHUEY, G. A. Dehydration of fruits and vegetables in the home. Tenn. Agr. Expt. Sta. Bul. 183, 21 pp. Knoxville, 1943. 100 T25S

SOSA, H. D. Métodos para desecar frutas y verduras en la hacienda y en el hogar. Rev. de Agr. y Com. [Panama] 2(16): 10-30. Dec. 1942. 8 R3291

Detailed discussion of methods for the drying of fruits and vegetables on the hacienda and in the home.

TEIXEIRA, AUGUSTO C. J. A secagem e entulhamento dos figos. Portugal. Junta Nac. das Frutas. Bol. Mens. 1(4): 21-24. Apr. 1941.

286.3939 P83

Precautions to be taken in the drying and storing of figs. Refers particularly to the producers in Algarve, Portugal.

- U. S. BUREAU OF AGRICULTURAL CHEMISTRY AND ENGINEERING. DEHYDRATION COMMITTEE. Analysis of processing costs in vegetable dehydration. 3 pp., 18 tables, processed. [Washington, D. C.? Oct. 1942] 1.932:A2An1

"Studies of processing costs presented herein cover various phases of labor, raw material, and equipment costs. Special attention has been given to the relationship between these factors."

- U. S. FOOD DISTRIBUTION ADMINISTRATION. Dehydrated vegetables required to be set aside. Fed. Register 8(56): 3385-3386. Mar. 20, 1943. 169 F31

Food Distribution Order 30.

- U. S. FOOD DISTRIBUTION ADMINISTRATION. Processors of dehydrated vegetables required to keep records. Fed. Register 8(56): 3386-3387. Mar. 20, 1943. 169 F31

Food Distribution Order 30-1.

- U. S. WAR PRODUCTION BOARD. Dried fruit. Fed. Register 8(61): 3774. Mar. 27, 1943. 169 F31

Revocation of Conservation Order M-205 and Conservation Order M-205-a. VACUUM dehydration at Martinez plant; Seald association units yield superior dried product. Canning Age 24(4): 188-189. Mar. 1943.

286.83 C165

An all-vacuum process is used for dehydrating carrots and potatoes.

- VAN ARSDEL, W. B. Some engineering problems of the new vegetable dehydration industry. Heating, Piping and Air Conditioning 15(3): 157-160. Mar. 1943. 291.8 H352

"Presented at the 49th Annual Meeting of the American Society of Heating and Ventilating Engineers, Cincinnati, Ohio, 1943."

"Six essential specifications which should be considered in the design of a dehydration system are outlined. Complete new data on vegetable dehydration with charts showing the drying rates are included."

- VITAMINS in dried vegetables. Seed World 53(4): 30-31. Feb. 19, 1943. 61.8 Se52

- WIEGAND, ERNEST H. N. W. dehydration: vegetable requirements for dehydration equal canning. Pacific northwest is in favorable position to enter into field. West. Canner and Packer 35(3): 43-45. Mar. 1943. 286.83 W522

Paper presented at the Northwest Cannery Association annual meeting, Jan. 7, 1943.

DISTRIBUTION AND MARKETING

- "BARBABILLING." Apple and pear marketing in South Australia; disposal of coming crops. Fruit World & Market Grower 44(1): 9. Jan. 5, 1943. 80 F948

"With the suspension of the acquisition of Apples and Pears in South Australia by the Australian Apple and Pear Board, growers in this State are now faced with the problem of marketing crops of fruits which are produced in quantities in excess of normal consumption at a price which will give a reasonable return to the grower."

The factors requiring consideration in this problem and organization of marketing are discussed.

ELLIOTT, E. S. Report of fruit and package committee. Nova Scotia Fruit Growers' Assoc. Ann. Rpt. 1942: 41-42. Dec. 1942. 82 N85

Several changes are recommended in federal regulations governing the grading and marketing of apples in Canada.

HEPPERLY, ASA. Distribution of North Platte valley potatoes. Nebr. Potato Impr. Assoc. Ann. Rpt. (1941) 22: 30-33. 75.9 P842

Urges the improvement of produce in order to compete with potatoes grown in other sections of the country.

LAUGHBAUM, H. KIRK. Summary of the carlot unloads of fresh fruits and vegetables at Oklahoma City, Oklahoma, during 1940, 1941, 1942, including unloads by months and by states of origin during 1942. 8 pp., processed. Oklahoma City, Okla., U. S. Food distribution administration, Feb. 1943. 1.9 Ec741Um

LESLIE, R. J. The Nova Scotia apple marketing board, ltd., 1942-1943. Interim office report. Nova Scotia Fruit Growers' Assoc. Ann. Rpt. 1942: 25-27, 29-31, 33-35, 37. Dec. 1942. 82 N85

MILLER, CARROLL R. Apple selling in war time. Mountaineer Grower 14(145): 23, 25-27, 29, 31. Mar. 1943. 80 M86

The Secretary-Manager, Appalachian Apple Service, tells of the work of that organization "to get the Apple Industry out of deep pits into which Government had pushed, or was about to push, the Apple Industry."

MORROW, WILLIAM. Recent advancements in marketing of Nebraska potatoes. Nebr. Potato Impr. Assoc. Ann. Rpt. (1941) 22: 27-29. 75.9 P842

SOUTHERN VEGETABLE MARKETING MEETING, ATLANTA, GA., 1942. Recommendations of special committees. 19 pp., processed. Atlanta, Ga., U. S. Agricultural marketing administration, Southern regional office [1943] 1.942 V3So8

Recommendations were made by the following committees: Dehydration and processing; Cooperative marketing; Selling to the Army; Establishment of concentration markets; Transportation of produce to the market; Education; Operations of AMA purchase programs; and Market information and news service.

DISTRIBUTION AND MARKETING, COOPERATIVE

METZGER, C. H. How a potato co-op operates. Market Growers Jour. 72(3): 64, 87. Mar. 1, 1943. 6 M34

After receiving unsatisfactory prices for their potatoes from truckers, about twenty growers of Gilcrest, Colo., agreed in the spring of 1942 to sell their potatoes together, and decided on warehouse grading and washing. Their success is described in this account of their cooperative effort.

THOMAS, PRESTON W., and BLANCH, GEORGE T. Trends in cooperative marketing of fruits and vegetables. Utah Farmer 62(13): 3. Feb. 25, 1943. 6 D45

Cooperative fruit and vegetable marketing associations "today are experiencing keen competition from private agencies. To off-set this competition and render greater service to members, we are witnessing a pronounced trend among some cooperatives toward consolidation and more efficient methods of operating their businesses."

GRADING AND STANDARDIZATION

- CALIFORNIA. DEPT. OF AGRICULTURE. BUREAU OF FRUIT AND VEGETABLE STANDARDIZATION. Inspection and certification of tomatoes for canning purposes during 1941 season. Calif. Dept. Agr. Spec. Pub. 190, 39 pp. Sacramento, 1942. 2 C121S
- FULLEN, WINSTON E. An analysis of grade quality and price of new and old varieties of potatoes sold at wholesale, Buffalo and Rochester, 1940-41 and 1941-42 seasons. N. Y. Agr. Col. (Cornell) Farm Econ., no. 134, pp. 3404-3408. Feb. 1943. 280.8 C812
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. Check list of U. S. standards issued by the Fruit and vegetable branch [of the Agricultural marketing administration] (other than for canned products). 2 pp., processed. [Washington, D. C., Aug. 1, 1942. 1.942 F32C41]
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative United States standards for grades of frozen snap beans (effective October 1, 1942). 7 pp., processed. Washington, D. C., 1942. 1.942 V5Sn1
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative United States standards for grades of frozen spinach (effective October 15, 1942). 5 pp., processed. Washington, D. C., Oct. 1942. 1.942 V32Sp4
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. U. S. standards for beets with short-trimmed tops (effective May 13, 1942). 3 pp., processed. [Washington, D. C., 1942. 1.942 V32B39]
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. United States standards for grades of canned grapefruit (effective January 1, 1943). 8 pp., processed. [Washington, D. C., 1942] 1.942 F5C762
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. United States standards for grades of canned orange juice (effective December 15, 1942). 6 pp., processed. [Washington, D. C., 1942] 1.942 F50r1
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. United States standards for lentils. 6 pp., processed. Washington, D. C., Nov. 13, 1942. 1.942 V32L54
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. U. S. standards for strawberries (effective March 23, 1942, as amended). 3 pp., processed. [Washington, D. C., 1942. 1.942 F32St81]
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Continuous factory inspection of processed fruits and vegetables. 4 pp., processed. [Washington, D. C., 1943] 1.942 F5C76
- A reissue of requirements issued on Oct. 24, 1941, by the Agricultural Marketing Service.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Tentative United States standards for grades of canned pineapple (effective February 1, 1943). 8 pp., processed. Washington, D. C., 1943. 1.9422 Fr5P65
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Tentative United States standards for grades of frozen lima beans (effective March 1, 1943). 8 pp., processed. Washington, D. C., 1943. 1.9422 V5L62
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Tentative United States standards for grades of frozen peas (effective March 1, 1943). 6 pp., processed. Washington, D. C., 1943. 1.9422 V5P32
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Tentative United States standards for grades of frozen snap beans (effective March 1, 1943). 8 pp., processed. Washington, D. C., 1943. 1.9422 V5Sn1

- U. S. FOOD DISTRIBUTION ADMINISTRATION. United States standards for grades of frozen spinach (effective March 1, 1943). 6 pp., processed. Washington, D. C., 1943. 1.9422 V5Sp4
- U. S. FOOD DISTRIBUTION ADMINISTRATION. United States standards for grades of processed fruits and vegetables (canned, dried, and frozen). (As of February 1, 1943.) 2 pp., processed. Washington, D. C., Feb. 1943. 1.9422 Fr5Un3
- List of U. S. standards for grades.

PACKING AND PACKAGING

BANANA flakes in cones. Mod. Packaging 16(7): 54-55. Mar. 1943.

309.8 M72

Describes a moistureproof paper container used for packing dehydrated bananas.

GLENDENNING, MARK. How we converted our apple juice line from tin to glass. Glass Packer 22(3): 173-175. Mar. 1943. 309.8 G463

"Changing over our factory, and the actual operation with glass did not present as great problems as we anticipated, and it is our experience that a glass line operates with just as much flexibility and smoothness as a can line."

GREVE, ELMER W. Some observations on the use of ventilated containers for packing peaches. Peninsula Hort. Soc. [Del.] Trans. (1942) 32: 47-51. References. 81 P37

Results indicate that spoilage in peaches can be reduced by packing and marketing them in ventilated containers.

PACKAGING and storage of dehydrated vegetables. Fibre Containers 28(2): 70, 72. Feb. 1943. 286.8 F44

Packaging requirements for Army and Lend-lease purchase. Storage conditions are also discussed briefly.

SANBORN, J. R., and HUCKER, G. J. Packaging requirements for dehydrated vegetables. Pulp and Paper Mag. Canada 44(4): 315-316. Mar. 1943. 302.8 P96

Condensation of paper presented at meeting of the Technical Association of the Pulp and Paper Industry, New York, Feb. 15-18, 1943.

STAHL, ARTHUR L. Keeping Florida fruits and vegetables fresh with pliofilm. Fla. State Hort. Soc. Proc. (1942) 55: 38-42. 1943.

81 F66

Plioilm, a rubber hydrochloride product, made by the Goodyear Tire and Rubber Company, was tested on all types of citrus, and on other fruits and vegetables, both under cold storage conditions and normal handling and shipping conditions. The marketable life of the products was more than doubled, and the price received was increased.

U. S. FOOD DISTRIBUTION ADMINISTRATION. The salvage and reuse of fruit and vegetable containers. 3 pp., processed. Washington, D. C., 1943. 1.9422 Fr34Sa3

Since the supply of available lumber for 1943 has been curtailed due to military uses and the decreased production resulting from labor and equipment shortage, extensive work is already being done in salvaging used containers in some of the large markets. Careful attention to all factors in regard to used containers will increase the supply of fruit and vegetable packages.

U. S. WAR PRODUCTION BOARD. Wooden containers for fresh fruits and vegetables. Fed. Register 8(42): 2591-2593. Mar. 2, 1943. 169 F31

Limitation Order L-232.

PRESERVATION

FABIAN, F. W. Brining; vegetables examined for preservation by brining. West. Canner and Packer 35(3): 21-22. Mar. 1943. 286.83 W522

Experiments conducted at the Michigan State College as result of Industrial Fellowship established by the Diamond Crystal Salt Co. Purpose is to study the possibility of brining vegetables as a war-time measure of conserving them.

LINEBERRY, R. A., and BURKHART, LELAND. The stability of vitamin C in small fruits. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(6): 164-165, 177. Feb. 1943. References. 389.8 F94

"The results of an investigation on the stability of vitamin C in strawberries, blueberries, blackberries, dewberries, and raspberries as affected by temperature and mechanical injury."

PEARSON, O. H. Those who dry, store and can...eat! East. States Co-op. 19(3): 14-15. Mar. 1943. 280.28 Ea7

Suggestions for home preservation of vegetables.

WOODROOF, J. G., and CECIL, S. R. Preserving fruits with sulphur dioxide solution. (Cont.) Fruit Prod. Jour. and Amer. Vinegar Indus. 22(6): 166-169, 187. Feb. 1943. 389.8 F94

Topics discussed: Rate of penetration of sulphur dioxide; Use of various calcium salts for firming strawberries and young dewberries; Methods and rate of removal of sulphur dioxide from fruits.

PRICES

THE GREEN vegetables maximum prices order, 1942. Fruit, Flower & Veg. Trades' Jour. 83(2): 18-20, 23. Jan. 9, 1943. 80 F946

An unofficial summary of the main provisions of the Order issued by the British Ministry of Food.

KLING, WILLIAM. Trends of green pea production and prices by areas; a statistical summary. U. S. Bur. Agr. Econ. F. M. 38, 25 pp., processed. Washington, D. C., Jan. 1943. 1.941 L6F22

Data presented cover the years 1918-1942. Includes also acreage harvested.

PULLEN, WINSTON E. An analysis of grade quality and price of new and old varieties of potatoes sold at wholesale, Buffalo and Rochester, 1940-41 and 1941-42 seasons. N. Y. Agr. Col. (Cornell) Farm Econ., no. 134, pp. 3404-3408. Feb. 1943. 280.8 C812

U. S. FOOD DISTRIBUTION ADMINISTRATION. Dry edible beans and dry peas; a statement for Department workers summarizing the purchase and price support programs for dry beans and peas with background information on supply, demand, prices, and consumption. U. S. Food Distrib. Admin. Commod. Distrib. Ser. 4, 7 pp., processed. Washington, D. C., Feb. 1943. 1.9422 A2C73

U. S. OFFICE OF PRICE ADMINISTRATION. Certain perishable fruits and vegetables. Fed. Register 8(41): 2499. Feb. 27, 1943. 169 F31

Temporary Maximum Price Regulation 28, Amendment 1.

Temporary Maximum Price Regulation 28, Amendment 3 in Fed. Register 8(54): 3328. Mar. 18, 1943.

U. S. OFFICE OF PRICE ADMINISTRATION. Certain perishable vegetables (spinach and lettuce). Fed. Register 8(41): 2499-2501. Feb. 27, 1943. 169 F31

Temporary Maximum Price Regulation 29.

Temporary Maximum Price Regulation 29, Amendment 2 in Fed. Register 8(54): 3328-3329. Mar. 18, 1943.

- U. S. OFFICE OF PRICE ADMINISTRATION. Dried fruits. Fed. Register 8(52): 3197. Mar. 16, 1943. 169 F31
Maximum Price Regulation 227, Amendment 2. Fixes maximum prices for prunes.
- U. S. OFFICE OF PRICE ADMINISTRATION. Dry edible beans, sales except at wholesale and retail. Fed. Register 8(51): 3106. Mar. 13, 1943. 169 F31
Revised Maximum Price Regulation 270, Amendment 2.
- U. S. OFFICE OF PRICE ADMINISTRATION. Frozen fruits, berries and vegetables. Fed. Register 8(49): 2977-2981. Mar. 11, 1943. 169 F31
Maximum Price Regulation 207 as amended Mar. 9, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Frozen fruits, berries and vegetables at wholesale and retail. Fed. Register 8(43): 2663-2664. Mar. 3, 1943. 169 F31
Revocation of Maximum Price Regulation 212.
- U. S. OFFICE OF PRICE ADMINISTRATION. Fruit preserves, jams and jellies. Fed. Register 8(49): 2981-2985. Mar. 11, 1943. 169 F31
Maximum Price Regulation 226, as amended Mar. 9, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Imported fresh bananas, sales except at retail. Fed. Register 8(50): 3050-3053. Mar. 12, 1943. 169 F31
Maximum Price Regulation 285, as amended Mar. 10, 1943.
- WALLER, A. G. Regional parity prices for fruits and vegetables. Northeast Dairy Conf. (1943) 8: 74-76. New York, 1943. 44.9 N818

PROCESSING

- MAINE. AGRICULTURAL EXPERIMENT STATION. Blueberry juice. Maine Agr. Expt. Sta. Bul. 411, pp. 263-264. Orono, June 1942. 100 M28S
Method of extraction is described, which produces the maximum amount of juice of good quality.
- PHAFF, H. J., and JOSLYN, M. A. Peroxidase test for blanching requires careful application. Food Indus. 15(3): 50-52. Mar. 1943. References. 389.8 F737
"Proper indicator must be employed under conditions for which correlation between enzyme inactivation and flavor retention were established. And the results should be interpreted with caution."
- SHUEY, G. A. Fruit juices. Tenn. Agr. Expt. Sta. Ann. Rpt. (1941) 54: 44-45. Knoxville, 1942. 100 T25S
Experiments conducted on a method for the preparation of strawberry and raspberry juice.
- THOMPSON, DONALD J. Citrus - a war food; large share of crop is now going into concentrates on government order. Calif. Citrog. 28(5): 115, 134-135. Mar. 1943. 80 C125
- VELDHUIS, M. K., NEUBERT, A. M., and McCORMICK, D. R. Soft fruit utilization. Wash. Agr. Expt. Sta. Bul. 425, pp. 109-110. Pullman, Dec. 1942. 100 W27E
The suitability for canning of thirty-seven varieties of yellow freestone peach was investigated.
- WRIGHT, HAMILTON M. Using all but the smell: off-size citrus fruits and cannery wastes are the basis of a by-product industry of huge proportions. Sci. Amer. 168(4): 168-170. Apr. 1943. 470 Sci25

QUALITY

- BENN, HAROLD W. Why Omaha gets poor potatoes. Nebr. Potato Impr. Assoc. Ann. Rpt. (1941) 22: 34-36. 75.9 P842
- JOHNSTON, F. B. Vitamin C fortification of apple juice. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(7): 195-197. Mar. 1943. 389.8 F94

Results of experiments conducted at the Canadian Central Experimental Farm, together with data on some commercially produced lots of juice.

- MILLER, ERSTON V. Relationship between rind blemishes and juice quality of Florida oranges. Fla. State Hort. Soc. Proc. (1942) 55: 25-28. 1943. 81 F66

Object of the investigation reported is to direct attention to a constituent of the juice which determines quality, namely ascorbic acid or vitamin C. During the war emergency more of the "off-colored" oranges are being marketed not only as fresh fruits but also as canned juices and concentrates. The experiments show that the juice quality is not seriously affected by rind blemishes.

RATIONING AND CONTROL

- LICENSING of wholesale dealings in fruit and vegetables. Fruit, Flower & Veg. Trades' Jour. 83(3): 25. Jan. 16, 1943. 80 F946

The Gt. Britain Ministry of Foods has announced that the Fresh Fruit and Vegetables (restriction on dealings) Order has been amended and is re-issued as the Fresh Fruit and Vegetables (restriction on dealings) Order, 1943.

- POINT rationing expected to boost prices of citrus, an analysis of its probable effects on different varieties. Citrus 5(9): 5, 15. Mar. 1943. 80 C498

- PORTUGAL. LAWS, STATUTES, ETC. Batata: Regulando o abastecimento de batata à cidades de Lisboa e Pôrto. Portaria n.º 9.718. Portugal. Junta Nac. das Frutas. Bol. Mens. 1(1): 29-30. Jan. 1941. 286.3939 P83.

Text of Order no. 9,718, printed in the Diário do Governo, series 1, no. 2, January 3, 1941, providing for regulation of the supply of potatoes for the cities of Lisbon and Oporto by the National Fruits Board. Prices are to be established by the Board; wholesale dealers are to be registered with the Board; a wholesaler will be represented upon the Board; and quantity of potatoes to be held in reserve is to be fixed by the Ministry of Economy.

A notice of this Order is given in this same issue of the Boletim with statistics of the quantities of potatoes which under the terms of the Order were sent during January to Lisbon, pp. 14-22.

- U. S. FOOD DISTRIBUTION ADMINISTRATION. Canned and processed foods; canned fruits and vegetables. Fed. Register 8(38): 2321, 2322-2323. Feb. 24, 1943. 169 F31

Food Distribution Order 24.

- U. S. FOOD DISTRIBUTION ADMINISTRATION. Order requiring citrus fruit to be set aside. Fed. Register 8(39): 2376. Feb. 25, 1943. 169 F31

Food Distribution Order 6, Amendment 1.

- U. S. FOOD DISTRIBUTION ADMINISTRATION. Restrictions on manufacture and sale of citrus fruit juice. Fed. Register 8(55): 3337-3339. Mar. 19, 1943. 169 F31
Food Distribution Order 3, Amendment 3.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Termination of order placing restrictions on the manufacture and sale of canned fruits and vegetables. Fed. Register 8(42): 2529. Mar. 2, 1943. 169 F31
Revocation of Food Distribution Order 24.
- U. S. OFFICE OF PRICE ADMINISTRATION. Processed foods. Fed. Register 8(52): 3179. Mar. 16, 1943. 169 F31
Ration Order 134, Amendment 1 to Supplement 1. Fixes point values for dried fruits, beans, peas, and lentils.
- WHAT'S the outlook for dairy orange drinks? Milk Dealer 32(6): 31. Mar. 1942. 44.8 M595
Food Distribution Order 3 placing restrictions upon the use of citrus fruit juices for domestic civilian purposes, brought under consideration the possible manufacture of a synthetic orange flavor.

REFRIGERATION AND STORAGE

- COHEE, R. E., JR., and GOODALE, RALPH. Catsup consistency: does it thicken during storage? Research results show that it does. Canning Age 24(4): 196-197. Mar. 1943. References. 286.83 C165
Includes results of tests with three types of instrument, in tabular form.
- HERRICK, JOSEPH F. Adequacy of refrigerated storage space for apples. 7 pp., processed. Washington, D. C., U. S. Agricultural marketing administration, Oct. 1942. 1.942 F34Ad3
Includes statistics of production of apples and pears, cold storage holdings of apples and pears, capacity of apple houses, holdings of apples and pears at 1941 and expected 1942 peaks, space needed in general cold-storage houses, and unused capacity of public houses, by State and local divisions.
- POWELL, A. A. Heat storage of onions; report on trial. New Zeal. Jour. Agr. 66(1): 27-29. Jan. 15, 1943. 23 N48J
Trials made by the Department of Agriculture of New Zealand indicate that with heat storage, sound onions can be kept over until the next season's onions appear on the market.
- ROHRBAUGH, P. W., and MacRILL, J. R. Ethylene in lemon storage rooms. Calif. Citrog. 28(5): 118. Mar. 1943. 80 C125
Describes a test for measuring the amount of ethylene in lemon storage rooms by means of a reaction on pea seedlings.
- [SHUEY, G. A.] Frozen foods. Tenn. Agr. Expt. Sta., Ann. Rpt. (1941) 54: 42-43. Knoxville, 1942. 100 T25S
Studies conducted on frozen foods include selection of varieties of fruits and vegetables best adapted to freezing, effects of maturity on quality, pretreatment of materials, containers, wrapping and packaging materials, and the adaptation of freezing methods to home and commercial practices.
- TINDALE, G. B. Cool storage of apples and pears under "acquisition," 1942. Victoria Dept. Agr. Jour. 41(1): 47-54. Jan. 1943. 23 V66J
Extracts from a report to the Australian Apple and Pear Marketing Board following a survey of 91 cool stores scattered throughout Victoria.

TRANSPORTATION

BARGER, WILLIAM R., EMBREE, GLENN, and MANN, C. W. Report of transportation test with cantaloups and honey ball melons from Imperial Valley, California to New York city, June 27 to July 5, 1942, California melon test 1942-1. 13 pp., processed. Washington, D. C., 1943, 1.9 P772Ht

"This test constitutes part of an investigation of the effect of transit conditions on the carrying of fresh fruits and vegetables to distant markets which has been conducted for many years by the United States Department of Agriculture."

NICHOLS, P. E., and REED, H. M. Shipping dried fruits to the tropics. (Concl.) Fruit Prod. Jour. and Amer. Vinegar Indus. 22(7): 206-208. Mar. 1943. 389.8 F94

Experiments in the shipment and storage of dried fruits show sealed containers, processing, and resulfuring are essential.

GRAIN AND GRAIN PRODUCTSGENERAL

CANADA. BUREAU OF STATISTICS. AGRICULTURAL BRANCH. The Canadian situation. Canada. Bur. Statis. Agr. Branch, Monthly Rev. of the Wheat Situation 13(6): 11-18, processed. Feb. 26, 1943. 253 C334M

The subject is discussed under the headings of: Acreage objectives 1943, primary movement, grading of wheat 1942-43, visible supply, movement of wheat to maritime ports, rail movement from Fort William-Port Arthur, cash income from wheat - Prairie Provinces, alcohol from wheat, and Canadian Wheat Board report.

A POSSIBLE food of the future, a baker's new process. Miller 69(3343): 121. Feb. 15, 1943. 298.8 M61

"The invention...consists of a method of preparing foods, wherein one or more foodstuffs, after appropriate preliminary treatment if required, is or are mixed with one or more cereals to form a dough-like mass, which is aerated by means of a ferment or other means and thereafter baked."

SWANSON, C. O. What happens when dough is mixed. Northwest. Miller 213(10, sect. 2): 12a-13a. Mar. 10, 1943. 298.8 N81

VITAL decisions by Bakers' federal executive; "day-baking" monopolises Melbourne conference; millers' aid sought; liquid fuel position satisfactory; higher priority wanted; sub-committees to combat "anti-bread" publicity; bread quality under "zoning." Australasian Baker 46(549): 5-8. Nov. 30, 1942. 298.8 Au7

Outline of the "Fifth Wartime Conference of the Federal Executive of the Associated Bread Manufacturers of Australia and New Zealand" which opened in Melbourne, Nov. 16, 1942.

WILLIAMS, RAY D., MASON, HAROLD L., and WILDER, RUSSELL M. Evaluation of nutritive contribution of enriched white flour. Amer. Med. Assoc. Jour. 121(12): 943-945. Mar. 20, 1943. 448.9 Am37

Results of tests conducted at the Mayo Clinic, Rochester, Minn.

DRYING

DAVIS, LOREN L. Rice drying in California. Rice Jour. 46(2): 3-6. Feb. 1943. 59.8 R36

"The artificial drying of rice is the most far-reaching production development since commercial rice growing began in California in 1912... About 60 to 70 percent of the 1942 crop was combined direct and artificially dried."

GRADING AND STANDARDIZATION

- U. S. FOOD AND DRUG ADMINISTRATION. Definitions and standards of enriched flours, etc. Fed. Register 8(55): 3378-3379. Mar. 19, 1943. 169 F31.
Dockets nos. FDC-21 (a) and FDC-31 (a).
- U. S. FOOD AND DRUG ADMINISTRATION. Wheat flour and related products; definitions and standards of identity. Fed. Register 8(55): 3358. Mar. 19, 1943. 169 F31.
Docket no. FDC-21: effective date of ingredient riboflavin.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Tentative United States standards for grades of frozen whole grain corn (effective March 1, 1943). 6 pp., processed. Washington, D. C., 1943. 1.9422 V5C81

PACKING AND PACKAGING

- NEW FLOUR package differential based in part on 100-lb. measure. Northwest. Miller 213(9): 10-11. Mar. 3, 1943. 298.8 N81
Schedule of package differentials issued by the Millers' National Federation.

PRICES AND PRICE CONTROL

- U. S. OFFICE OF PRICE ADMINISTRATION. Corn. Fed. Register 8(52): 3180-3185. Mar. 16, 1943. 169 F31
Maximum Price Regulation 346, effective March 12.
Reprinted in Feedstuffs 15(12): 27-32. Mar. 20, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Corn meal, flour, grits, etc. Fed. Register 8(41): 2501. Feb. 27, 1943. 169 F31
Maximum Price Regulation 305, Amendment 1.
- U. S. OFFICE OF PRICE ADMINISTRATION. Flour from wheat, semolina and farina. Fed. Register 8(42): 2598. Mar. 2, 1943. 169 F31
Maximum Price Regulation 296, Amendment 1.
Reported and interpreted in Northwest. Miller 213(9): 9, 76.
Mar. 3, 1943. 298.8 N81

QUALITY

- DELIVERY zoning as a permanent fixture; the obligations cast upon bakers; WOI chief talks frankly to the NSW trade. Australasian Baker 46(549): 11-12, 14, 16. Nov. 30, 1942. 298.8 Au7
"An earnest plea to bakers to maintain, and improve, if possible, the quality of their bread and the excellence of their service, under 'zoned' conditions, was made to a mass-meeting of the Sydney trade on October 20 by Mr. W. Ifould, Deputy Director of WOI in NSW." The address is given.

RATIONING AND CONTROL

- PASTRYCOOKING is "rationalised" in N.S.W. - and how! First WOI order ambiguous, anomalous and vague. Australasian Baker 46(549): 51-56. Nov. 30, 1942. 298.8 Au7
Includes the text of the "Restriction of Pastrycooks' Goods (New South Wales) Order."
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Bakery products, manufacture and sale. Fed. Register 8(48): 2913-2914. Mar. 10, 1943. 169 F31
Food Distribution Order 1, Amendment 3.
- U. S. OFFICE OF PRICE ADMINISTRATION. Rice restriction. Fed. Register 8(41): 2498-2499. Feb. 27, 1943. 169 F31
Restriction Order 2, Amendment 1.

- U. S. OFFICE OF PRICE ADMINISTRATION. Rice restriction; order of revocation. Fed. Register 8(56): 3417. Mar. 20, 1943. 169 F31
Restriction Order 2.
- U. S. WAR PRODUCTION BOARD. Malted grains and malt syrups. Fed. Register 8(42): 2593-2594. Mar. 2, 1943. 169 F31
Conservation Order M-288.

STORAGE

MILLER, EDGAR S. Bulk storage and blending aid price, quality control. Part II. Food Indus. 15(3): 70-71, 113-115. Mar. 1943. 389.8 F737

"Flour mills with a bulk storage capacity which permits analysis and blending find it easier to meet their customers' specifications. But the storage bins must be properly constructed and the materials handling equipment correctly designed."

SUPPLY

BENNETT, M. K., FARNSWORTH, HELEN C., and TIMOSHENKO, V. P. World wheat survey and outlook, January 1943. Stanford Univ., Food Res. Inst. Wheat Studies 19(4): 121-150. Jan. 1943. 59.8 F73
Contents: Supplies in major regions, pp. 122-123; United States, pp. 123-129; Canada, pp. 129-133; Argentina, pp. 133-135; Australia, pp. 135-137; British Isles, pp. 137-138; Continental Europe, pp. 138-143; Soviet Russia, pp. 143-146; Other countries, pp. 146-147; Appendix tables, pp. 148-150.

GAMPELL, SYDNEY S. Grain, shipping and war debts. Miller [London] 69(3,341): 76, 78-80. Feb. 1, 1943. 298.8 M61

Comments upon continental grain harvests, the German grain situation, and the potatoes versus bread question in Great Britain.

GRAIN TRADE YEAR BOOK, v. 22, 1941/42. Full Canadian grain statistics, with summary tables for principal foreign countries and world's production and movement. 106 pp., processed. [Winnipeg, Canada, Sanford Evans statistical service [1943?], 286.3599 C16

HONEY

- U. S. OFFICE OF PRICE ADMINISTRATION. Adjusted and fixed mark-up regulation for sales of certain food products at retail. Fed. Register 8(63): 3946. Mar. 31, 1943. 169 F31
Maximum Price Regulation 238, Amendment 13 affecting honey.
- U. S. OFFICE OF PRICE ADMINISTRATION. Adjusted and fixed mark-up regulation for sales of certain food products at wholesale. Fed. Register 8(63): 3946. Mar. 31, 1943. 169 F31
Maximum Price Regulation 237, Amendment 12 affecting honey.
- U. S. OFFICE OF PRICE ADMINISTRATION. Extracted honey. Fed. Register 8(38): 2337-2338. Feb. 24, 1943. 169 F31
Maximum Price Regulation 275, Amendment 3.

LIVESTOCK AND MEATGENERAL

[AMERICAN MEAT INSTITUTE]. An overall program for solving wartime meat problems. Natl. Provisioner 108(13): 21-25. Mar. 27, 1943. 286.85 N21

Results of study of committee appointed by the Board of Directors to study the wartime industry problems.

McCRAV, DORIS. More value from meat. Hygeia [Chicago] 21(4): 284, 286-288. Apr. 1943. 449.8 H993

Discusses getting the most value from the meats available under rationing.

CURING AND PROCESSING

JENSEN, L. B., and HESS, W. R. Control of thermophilic bacteria in canned meat mixtures. Food Indus. 15(3): 66-67. Mar. 1943. References. 389.8 F737

"Experimental tests show that controlled heat treatment in sealed containers and the presence of salt and an oxidizing agent prevent anaerobic fermentation spoilage of canned protein foods."

[OBERHEIMAN, LOIS]. Home canning of meat. Purdue Agr. Ext. Leaflet 241. [4] pp. Lafayette, Ind., Jan. 1943. 275.29 In2L

UTILISATION of by-products in the meat industry. Part 2: blood. Food 12(157): 37-38. Feb. 1943. 389.8 F738

Gives method of preparation.

DEHYDRATION

MEAT dehydration. Food Manufacture 18(1): 8. Jan. 1943. 389.8 F737
Describes the method developed by Swift and Company.

DISTRIBUTION AND MARKETING

CANADA. NATIONAL ADVISORY BEEF COMMITTEE. Report of sub-committee appointed by the National advisory beef committee to investigate the practicability of selling cattle by carcass grade and weight, March, 1942. Ottawa, Canada, Published by authority of the Hon. James C. Gardiner, Minister of agriculture [1942] 280.343 C16

MEAT. Tasmanian Farmers', Stockowners' and Orchardists' Assoc. Ann. Rpt. (1941/42) 34: 33, 35, 37. 1942. 23 T184

Resolutions adopted at the 59th convention of the Graziers' Federal Council regarding the organization and marketing of meat in Australia.

TODOROFF, ALBERT. Entire meat industry in state of upheaval; lack of ceilings on farm animals is chief cause of trouble according to many meat experts. Meat Merchandising 19(3): 16-18. Mar. 1943. 286.85 M462

U. S. FOOD DISTRIBUTION ADMINISTRATION. Meats required to be set aside. Fed. Register 8(52): 3135. Mar. 16, 1943. 169 F31

Food Distribution Order 28-1.

Food Distribution Order 28-1, Amendment 1 in Fed. Register 8(62): 3811. Mar. 30, 1943.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Restrictions on delivery of meat. Fed. Register 8(46): 2787-2789. Mar. 6, 1943. 169 F31
Food Distribution Order 28.

PRESERVATION

- BÖRJESSON, ARTUR. Tillvaratagande och konservering av slaktprodukter. K. Landtbr. Akad. Handl. och Tidskr. 81(5): 358-380. 1942. 104 Sw3
Care and methods of preserving meat products. Summary in German included.

PRICES AND PRICE CONTROL

- BENNETT, K. R. Prices for hogs of different weights. N. Y. Agr. Col. (Cornell) Farm Econ., no. 134, pp. 3402-3404, charts. Feb. 1943. 280.8 C812
- CONWAY, H. M. Live stock ceilings would create only chaos and scarcity. Natl. Live Stock Prod. 21(6): 8. Mar. 1943. 280.38 N21
- MEAT dealers think new maximum prices on cuts are too low. Canad. Grocer 57(6): 33-34. Mar. 15, 1943. 286.83 C162
- TRY BROWN'S cure of retail price ceilings and slaughter licensing. Natl. Provisioner 108(10): 7, 19-20. Mar. 6, 1943. 286.85 N21
Administrator Prentiss M. Brown, of the Office of Price Administration, calls for the following steps to solve the meat problem:
"1. Specific dollars and cents retail ceilings on meat. 2. Licensing of all commercial slaughterers. 3. A campaign of public education on the dangers of black market meat. 4. Strict enforcement of existing meat ceiling regulations and the restriction order."
- U. S. CONGRESS. HOUSE. COMMITTEE ON SMALL BUSINESS. Meat packing report. Cong. Rec. 89(37): A1001. Mar. 3, 1943. 148.2 R24
The report criticizes the Office of Price Administration for failure to allow a margin to meat packers and processors and urges immediate action by the Office of Price Administration and the Department of Agriculture to save a large part of the industry from extinction.
- U. S. OFFICE OF PRICE ADMINISTRATION. Canned meat and canned fish. Fed. Register 8(56): 3417. Mar. 20, 1943. 169 F31
Restriction Order 3, Amendment 2.
- U. S. OFFICE OF PRICE ADMINISTRATION. Dressed hogs and wholesale pork cuts. Fed. Register 8(48): 2922-2925. Mar. 10, 1943. 169 F31
Revised Maximum Price Regulation 148, Amendment 2.
- U. S. OFFICE OF PRICE ADMINISTRATION. Rabbits. Fed. Register 8(41): 2505-2507. Feb. 27, 1943. 169 F31
Maximum Price Regulation 334.

QUALITY

- SALOMON, MAX. The meat flavour. Food Manufacture 18(3): 91-92. Mar. 1943. 389.8 F736

RATIONING

- CANADA'S meat problems may lead to rationing. Natl. Provisioner 108(9): 11-12. Feb. 27, 1943. 286.85 N21
- PLAN to clear up meat situation considered; OPA hits black marts. Natl. Provisioner 108(9): 7, 20-21. Feb. 27, 1943. 286.85 N21
"An all-industry plan to remedy the complex meat situation may soon be presented to the government. It is reported that the plan will be the result of thorough study of all aspects of the situation by well-qualified experts."

U. S. OFFICE OF PRICE ADMINISTRATION. Canned meat and canned fish.
 Fed. Register 8(41): 2499. Feb. 27, 1943. 169 F31
 Restriction Order 3, Amendment 1.
 Restriction Order 3, Amendment 3 in Fed. Register 8(62): 3854.
 Mar. 30, 1943.

U. S. OFFICE OF PRICE ADMINISTRATION. Meat restriction. Fed. Register
 8(41): 2498. Feb. 27, 1943. 169 F31
 Restriction Order 1, Amendment 14.
 Restriction Order 1, as amended Mar. 13, 1943 in Fed. Register
 8(52): 3201-3209. Mar. 16, 1943.
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 3417. Mar. 20, 1943.

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BRADY, D. E. Quick frozen meats. West. Frozen Foods 4(4): 3-4, 14.
 Feb. 1943. 389.9 W523

Advantages and disadvantages of frozen storage for food preservation, especially for meat.

[TITUS, H. L.] President Titus reports from Washington. Locker
 Operator 4(7): 10-11. Feb. 1943. 295.8 L79

"Meat rationing may squeeze plants with urban patrons - OPA investigates many plants - Some injunctions follow."

Includes table showing results of test survey of locker inventory of beef, pork and lamb, Jan. 30, 1943.

SUPPLY

AUXILIARY meat; ammunition, travel, and time problems rise to smite the
 1943 sportsman and cut the civilian meat supply. Business Week,
 no. 704, pp. 46, 48. Feb. 27, 1943. 280.8 Sy8

Scarcity of ammunition and of gasoline, and lack of free time, will prevent sportsmen from making an appreciable addition to the nation's meat supply through hunting.

CARVER, WAYNE H. New regulations clarify slaughtering muddle.

Locker Operator 4(8): 5, 11, 13, 24. Mar. 1943. 295.8 L79

Explanation of Food Distribution Order 27.

GLASSCOCK, R. S. Don't waste meat. Fla. Agr. Expt. Sta. Press Bul.
 578, [4] pp. Gainesville, 1942. 100 F66S

Urges intelligent and economical use of meat supply.

MORRISSEY, W. J. Even stronger meat demand foreseen. Influence of rationing in other food lines expected to be felt now - talk of black markets regarded as largely fictional - packers bid eagerly for all kinds. Hereford Jour. 33(21): 8, 68. Mar. 1, 1943.

43.8 Am32

PEREIRA LUCAS, ALDOVINO, and SOARES LOBO, JOÃO. Notas duma viagem de estudo. Portugal. Dir. Geral dos Serv. Pecuários. Bol. Pecuário (Bul. Vet.) 9(4): 3-67. 1941. 41.8 P83

This study reports on a survey made of abattoirs and procedure followed in them in France, England, Belgium, Holland, Denmark, Germany, Switzerland, and Italy. An account of the preparation, storage, transportation and trade in chilled meats is included.

The second part deals with the situation regarding abattoirs in Portugal, making suggestions, and analyzing the problem of supplying meat to the city of Lisbon.

Numerous illustrations of abattoirs and equipment are given.

U. S. OFFICE OF DEFENSE HEALTH AND WELFARE SERVICE. Share the meat for victory. 4 pp. Washington, D. C., U. S. Govt. print. off., 1942. 173.3 H34S

WHY A SHORTAGE of meats for the army? Butchers' Advocate 113(11): 12-13. Mar. 17, 1943. 286.85 B97

OILS AND FATS

*BIRD, ORSON D. A study of antioxidants with respect to vitamin A in fish oils. [Mich.] Univ. Microfilms, Pub. 299, 166 pp., typewritten. Ann Arbor, Mich., 1941. Film 387.1 B53

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FOOD for industry: many fats and oils are classified as edible by OPA, even though seldom eaten, so manufacturers are rationed. Business Week, no. 708, pp. 80, 82, 85. Mar. 27, 1943. 280.8 Sy8

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HOAGLAND, RALPH, and SNIDER, GEORGE G. Digestibility of some animal and vegetable fats. Jour. Nutr. 25(3): 295-302. Mar. 10, 1943. 389.8 J82

Paper contains the results of experiments carried out by the U. S. Department of Agriculture with albino rats to determine the digestibility of the following: butterfat, beef fat (oleo stock), mutton tallow, cacao butter, corn oil, soybean oil, and coconut oil.

SEDGWICK, T. A. Watch your moves on shortening. Canad. Baker 55(2): 15-17. Feb. 1943. 389.8 C166

Advice to Canadian bakers on ways of meeting the shortening shortage.

SIMMONS, CHARLES F. More soybeans needed for oil. Ark. Agr. Col. Ext. Leaflet 23, rev., [6] pp. [Fayetteville?] 1943. 275.29 Ar4Le

Varieties, cultural suggestions, harvesting, storage, and grading.

U. S. BUREAU OF HOME ECONOMICS. The market basket. 3 pp., processed. Washington, D. C., Feb. 3, 1943. 1.9 H75M

Suggestions for the economical use of butter and other fats.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Restrictions on the use and distribution of cottonseed, peanut, soybean, and corn oil. Fed. Register 8(48): 2915. Mar. 10, 1943. 169 F31

Food Distribution Order 29.

U. S. OFFICE OF PRICE ADMINISTRATION. Fats and oils. Fed. Register 8(53): 3251-3252. Mar. 17, 1943. 169 F31

Revised Price Schedule no. 53, Amendment 25.

Correction to Amendment 10 under RPS 53 in Fed. Register 8(61): 3784. Mar. 27, 1943.

UNLIMITED source of cooking oils; oil from sunflower seeds can provide fats for making ammunition for allies. Progress Guide 4(2): 85-89, 92. Mar. 1943. 470 P942

One acre of sunflower plants will produce enough seeds from which to extract a ton of good oil, which is of higher quality than coconut or cottonseed oil for food purposes.

PEANUTS

JESTER, W. B. The peanut's part in winning the war and feeding the world. South and World Aff. 5(2): 6-7, 16-17. Feb. 1943. 280.8 So87

A brief historical sketch of the peanut, followed by a review of its present uses.

NATIONAL PEANUT COUNCIL, INC. The National peanut council, incorporated, in a war time program, 1942-1943. 16 pp. Atlanta, Ga. [1942?] 389.1 N213

Plans for activities to promote increased use of peanuts.

PEANUTS - they are legumes. Consumers' Res., Inc., Bul. 11(6): 5-7. Mar. 1943. 321.8 C76

Discussion of peanut products, grades and standards, uses, nutritive value, and scoring of specific brands of peanut butter.

SCHOFFELMAYER, VICTOR. The lowly peanut - its contribution to oils and fats. Mfrs. Rec. 112(3): 24, 56-57. Mar. 1943. 297.8 M31

Reprinted, with brief introduction, from Wall Street Journal.

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POULTRY AND EGGS

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COOPER, A. W. What lies ahead for the poultry producer. Canada Poultryman 29(11): 3-4, 14-16. Nov. 1942. 47.8 C166

"Address delivered...to members [of the Pacific Coast Poultry Producers Association?] at Cloverdale and Chilliwack, October 16th and 30th respectively."

Post-war problems for the poultry industry in Canada, particularly in British Columbia. The writer suggests that the Dominion Government continue "to handle all export sales, selling the Canadian supplies in the best markets available." The feed problem and feed costs are also touched upon.

EPSTEIN, ALBERT K. The role of eggs in our present food supply.

U. S. Egg & Poultry Mag. 49(4): 162-165. Apr. 1943. 286.85 Eg3

Excerpts from address before the NEPA National Convention, February 20, St. Louis, Mo. Treats of the nutrient value of eggs in diet and the need of applying all available chemical, engineering, and sanitation knowledge.

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The poultry industry in Portugal.

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A study of the historical development and present status, with special attention to the work of the Poultry Husbandry Department of the University of Manitoba.

LAINHART, O. P. Egg meats. Washcoegg 20(10): 23-25. Feb. 1943. 47.8 W27

Report of the Egg Meats Department of the Washington Co-operative Egg & Poultry Association for 1942.

POULTRY & egg situation. Canada Poultryman 29(1): 19, 21. Jan. 1942. 47.8 C166

"Prepared Jointly by the Markets Information and Economics Division, Department of Agriculture, and the Agricultural Branch, Dominion Bureau of Statistics, Department of Trade and Commerce."

Report for 1941 of production and exports, prices, and the 1942 outlook for eggs and poultry.

DEHYDRATION

DRIND egg conference emphasizes little red hen's big war job. Com. West 85(8): 8, 32. Feb. 20, 1943. 286.8 C733

The position of Minnesota as an egg-producing State and its facilities for egg-drying.

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McCLASKEY, G. D. Buying weights for turkeys. U. S. Egg & Poultry Mag. 49(3): 115-117. Mar. 1943. 286.85 Eg3

NEW SOUTH WALES. EGG MARKETING BOARD. The fourteenth annual report of the Egg marketing board for the State of New South Wales. Poultry Farmer 10(33): 2-21. Jan. 16, 1943. 280.28 Or32

U. S. FOCD DISTRIBUTION ADMINISTRATION. Posted stockyards and live poultry markets. Order amending order of designation. Fed. Register 8(41): 2465. Feb. 27, 1943. 169 F31

VAN WAGENEN, ALFRED. The egg marketing cooperatives in New York State. N. Y. Agr. Col. (Cornell) Farm Econ., no. 134, pp. 3410-3412. Feb. 1943. 280.8 C812

Gives the estimated membership and volume of business of the poultry and egg cooperatives in the United States and New York, 1940-41 marketing season.

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ROWE, CLYDE F. New standards for eggs. Ariz. Farmer-Prod. 23(4): 14. Feb. 13, 1943. 6 Ar44

Defines the four new U. S. Consumer Grades for shell eggs as issued in an order by Secretary of Agriculture, Claude R. Wickard, effective Jan. 2, 1943.

U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative U. S. standards for classes and grades for dressed turkeys. 9 pp., processed.

[Washington, D. C., Nov. 1942], 1.942 D32T84
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- U. S. FOOD DISTRIBUTION ADMINISTRATION. Tentative standards for sanitary conditions of the plant, equipment, and operating procedures in egg breaking and egg drying plants. 4 pp., processed. Washington, D. C., 1943. 1.9422 D34Eg3
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- HOOD, KENNETH. [Regional parity prices for poultry.] Northeast. Dairy Conf. (1943) 8: 78-80. New York, 1943. 44.9 N818
- JULL, M. A., PHILLIPS, R. E., and WILLIAMS, C. S. Relation between cut-up chicken proportions and prices. U. S. Egg & Poultry Mag. 49(3): 122-124, 139-140. Mar. 1943. 286.85 Eg3
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Eggs and poultry; a statement for Department workers summarizing the purchase and price support programs for eggs and poultry, with background information on supply, demand, prices, and consumption. U. S. Food Distrib. Admin. Commod. Distrib. Ser. 5, 8 pp., processed. Washington, D. C., Feb. 1943. 1.9422 A2C73
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- Maximum Price Regulation 333.
- Maximum Price Regulation 333, Amendment 2 in Fed. Register 8(50): 3070. Mar. 12, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Poultry. Fed. Register 8(54): 3316-3320. Mar. 18, 1943. 169 F31
- Revised Maximum Price Regulation 269, Amendment 6.
- Revision of Maximum Price Regulation 269, Amendment 7 in Fed. Register 8(61): 3793. Mar. 27, 1943.
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PROCESSING

- FUNK, E. M. Stabilizing quality in shell eggs. U. S. Egg & Poultry Mag. 49(3): 112-114. Mar. 1943. 286.85 Eg3
- Describes pasteurization process to prevent spoilage of eggs. The process is called "thermo-stabilization."

- McINTOSH, J., and TANNER, R. Culinary quality of processed eggs. Wash. Agr. Expt. Sta. Bul. 425, p. 46. Pullman, Dec. 1942. 100 W27E
Report of studies made to determine the best time for processing in mineral oil. Eggs processed the day after gathering were found most desirable.

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Reprinted as Macdonald Col. Jour. Ser. 171. 101 M14R
WATKINS, J. E. Points in blast freezing of poultry and other shrinkable meat products. Part 1. Natl. Provisioner 108(12): 25-27. Mar. 20, 1943. 286.85 N21
Attempt to remove misunderstandings concerning blast freezers and blast freezing.

SOYBEANS

- FREITAS, M. M. de. O valor da soja na guerra. O Observador Econ. e Financ. 7(82): 68-77. Nov. 1942. 280.8 Ob72
A study of the value of the soybean in the war period and what its cultivation will mean to Brazil. Takes up the history of the soybean, world area and production, varieties cultivated, chemical composition, countries which import and export soybeans and soybean oil, cultivation, the value of the soybean in the present war, and methods of utilizing it.
U. S. OFFICE OF PRICE ADMINISTRATION. Soybeans. Fed. Register 8(38): 2342-2343. Feb. 24, 1943. 169 F31
Maximum Price Regulation 331.
WALLS, E. P. Edible soybeans - an important food crop. Peninsula Hort. Soc. [Del.] Trans. (1942) 32: 83-85. 81 P37
Reports field and canning trials made by Maryland Agricultural Experiment Station.

SPICES

- U. S. WAR PRODUCTION BOARD. Spices. Fed. Register 8(61): 3769. Mar. 27, 1943. 169 F31
Revocation of Conservation Order M-127, Supplementary Order M-127-a, and Supplementary Order M-127-b.
WENZEL, JOHN S. Seasonings, spices, & possible alternates. Canad. Baker 55(2): 21-23. Feb. 1943. 389.8 C166
The following possibilities of relief from threatened shortages of spices are offered: Domestic cultivation of spices and herbs; developments of satisfactory alternates; More efficient use of abundant flavors; Development of new unorthodox flavors; Possible re-opening of normal channels of supply.

SUGAR AND SYRUP

CAN PAPER replace jute bags for raw sugar? Mod. Packaging 16(7):

73, 106. Mar. 1943. 309.8 M72

"Specially constructed heavyduty multiwall, waterproof paper bags" were found a satisfactory substitute for jute for this purpose.

ETHEREDGE, J. C., and HENRY, H. C. A comparative milling test of average and trashy sugar cane. Sugar Bul. 21(12): 89-91. Mar. 15, 1943. 65.9 Am32

Results of tests conducted at the Audubon Sugar Factory, Louisiana State University.

LOVELL, PHYLLIS. On the sugar front in England. What's New in Home Econ. 7(7): 22-23, 63-64. Mar. 1943. 321.8 W55

Ways in which English housewives are adjusting habits to meet the cut in sugar supplies.

PAPER sacks for raw sugar; tests in Cuba and under shipment indicate their practicality to replace costly jute. Some advantages found with use of paper. Sugar 38(3): 18-19. Mar. 1943. 65.8 F11

SOMETHING new in beet purchase contracts; growers acclaim new contract but point to need for price increase before new features will become effective. Sugar Jour. 5(9): 13. Feb. 1943. 65.8 Su391

"Spreckels Sugar Company is now offering to California growers a contract for 1943 which passes on to the growers 100 percent of any increase in the new selling price of sugar in the range between \$4.25 and \$4.98 per cwt."

SUGAR is sweet and so are you, but you probably don't need a sturdy slack barrel to keep you pure, refined and uncontaminated.

Wooden Barrel 11(6): 6-7. Feb. 1943. 99.82 W854

Advantages of the barrel for packaging sugar, as seen by the Revere Sugar Refinery, Charleston, Mass.

U. S. OFFICE OF PRICE ADMINISTRATION. Certain syrups and molasses. Fed. Register 8(44): 2713-2716. Mar. 4, 1943. 169 F31

Maximum Price Regulation 291, Amendments 1 to 3.

U. S. OFFICE OF PRICE ADMINISTRATION. Sugar rationing regulations. Fed. Register 8(40): 2432-2433. Feb. 26, 1943. 169 F31

Ration Order 3, Amendment 42. Concerns ration coupon banking.

Ration Order 3, Amendment 43. Designates ration period for stamp no. 12, and fixes weight value at 5 pounds.

Ration Order 3, Amendment 44. Deals with miscellaneous matters in connection with institutional users.

Amendment 1 to Fourth Revised Zoning Order 1, under Rationing Order 3.

Ration Order 3, Amendment 45. Concerns deliveries of sugar to military and naval agencies.

U. S. WAR PRODUCTION BOARD. Sugar. Fed. Register 8(61): 3769. Mar. 27, 1943. 169 F31

Revocation of Conservation Order M-98 and Supplementary Order M-98-a.

WINE

MADSEN, H. S. Methods of controlling fermentation. Wine Rev. 11(2): 11-12. Feb. 1943. 390.8 W722

Discusses phases of fermentation as applied in wine making.

U. S. OFFICE OF PRICE ADMINISTRATION. Fruit wines, berry wines and grape wines (other than California grape wines). Fed. Register 8(38): 2343. Feb. 24, 1943. 169 F31

Correction of Amendment 99 to Supplementary Regulation to General Maximum Price Regulation.

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SECTION F
FOOD PROCESSING AND DISTRIBUTION

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No. 5

THE INDEX TO VOLUMES 1 AND 2 WILL BE ISSUED IN PLACE OF THE REGULAR JUNE 1943 ISSUES OF ALL PARTS OF THE BIBLIOGRAPHY OF AGRICULTURE.

GENERAL

BAKER, DENYS V. How Canadian foods sell in wartime Britain. Food in Canada 3(4): 11-13. Apr. 1943. 389.8 F7323

Results of survey as to the general reception of Canadian foodstuffs based on interviews with the Ministry of Food, food manufacturers, wholesalers and retailers.

BRITAIN eats to fight. In war's midst the British stomach is at peace. Lord Woolton, Food minister, has turned potential disaster into nutritional triumph. Fortune 27(4): 83-85, 162, 164, 167, 168, 170, 172, 174. Apr. 1943. 110 F772

Wartime food policy in Great Britain, with a sketch of the life and character of the Food Minister, Lord Woolton. Contains information on food production, imports, Government control of the food industries, distribution, rationing, and the national level of nutrition under the policies adopted.

CLEVENGER, MERRITT A. "Food -- our greatest weapon in war and peace." [8 pp.] processed. [Washington, D. C., U. S. Food distribution administration, 1943.] 1.9422 A2059

Talk given at the annual meeting of California Fig Institute, Fresno, Calif., Jan. 20, 1943.

Address with a similar title delivered at Civic auditorium, San Jose, Calif., Jan. 12, 1943. 1.9422 A2059

COOK, S. J. Research - on the food front. Food in Canada 1(1): 23-25. Nov. 1941. 389.8 F7323

Discusses work carried on by the National Research Laboratories at Ottawa in the preservation, processing, and packaging of foods.

DORSEY, R. CORBIN. Revolution in the food industry. U. S. Food Distrib. Admin., Mktg. Activ. 6(2): 3-5, processed. Feb. 1943. 1.942 A8M34

Discusses plant conversion as a contribution to the war effort.

- FAUGHT, MILLARD C. Dramette script "Food is a weapon." 17 pp., processed. Washington, D. C., U. S. Agricultural marketing administration [1942] 1.942 A5F73
- HALLIDAY, EVELYN G., and NOBLE, ISABEL T. Food chemistry and cookery. 346 pp. Chicago, Ill., Univ. of Chicago press [1943] 389 H15
 "Main purpose of the book is to give an understanding of the chemical principles upon which good practices in food preparation and preservation are based. A second purpose is to provide the information required for the identification and satisfactory utilization of closely related food materials."
- HERR, HORACE H. Annual report of the secretary. Natl. League of Wholesale Fresh Fruit and Veg. Distributors. Off. Proc. (1943) 51: 38-74. [Washington, D. C., 1943] 287 N214
 Discusses control of foods vested in the Department of Agriculture, production goals for 1943, Office of Price Administration and price ceilings, temporary maximum price regulation, trade representation in war agencies, labor situation, and containers and packing materials.
- PIERCE, HAROLD F. What is the food industry doing about present economic trends? Food in Canada 2(5): 28-31. May 1942. 389.8 F7323
- PRINCE, K. J. Food a basic war weapon. Washcoegg 20(11): 4-5, 32. Mar. 1943. 47.8 W27
 From an address delivered at the 14th annual meeting of the Washington State United Locals, Dec. 15, 1942, on the Army's concern over the "rapid development of shortages in essential war foods."
- REID, MARGARET G. Food for people. 653 pp. N. Y., John Wiley & sons, inc., 1943. 389 R273
- U. S. FOOD DISTRIBUTION ADMINISTRATION. The role of the Food distribution administration in 1943 farm production program, statement for Farm mobilization day, January 12, 1943. 6 pp., processed. Washington, D. C., 1943. 1.9422 A2R64
- U. S. NATIONAL ARCHIVES. Materials in the National Archives relating to food production and distribution, 1917-40. U. S. Natl. Arch. Ref. Inform. Cir. 17, 13 pp., processed. Washington, D. C., 1943. 169 R25
- WILDER, RUSSELL M. Quality of the food supply and the need for its control. Sci. Monthly 56(4): 295-306. Apr. 1943. 470 Sci23
 Admitting that the economic as well as the physical security of nations depends largely upon the nutritional condition of their population, the ability of any people for endeavor or exertion rests on the nutritive quality of the available food. The successful management of foods in Great Britain has led leaders to believe that governments at the conclusion of the war should continue to direct the distribution of foods.

CANNING AND PROCESSING

CASTELL, CHARLES H. Bacteria in relation to the food industries.

3 parts. Food in Canada 2(10): 14-17; (11): 7-10; (12): 10-14. Oct., Nov., Dec. 1942. 389.8 F7323

Part 1 discusses important types of bacteria in relation to food and to food processing; Part 2, the counting and differentiation of bacteria in foods; Part 3, bacteria in water - as they affect foods.

DUNN, J. A. The application of salt in modern food processing.

Food in Canada 2(5): 7-10. May 1942. 389.8 F7323

Address given before the Toronto Section, American Association of Cereal Chemists.

FIGHTERS' food: Food for men "up front" gets inspection during processing. West coast service handled by California quartermaster depot. West. Canner and Packer 35(4): 39-41. Apr. 1943. 286.83 W522

McHENRY, E. W. The mineral elements in manufactured foods. Food in Canada 2(1): 5-9. Jan. 1942. 389.8 F7323

Names, nature, and functions of the various minerals are given.

Author urges that food manufacturers retain them during processing.

McHENRY, E. W. Vitamins and their relation to Canadian processed foods. Food in Canada 1(1): 13, 18. Nov. 1941. 389.8 F7323

NEWTON, R. C. A review of developments in food technology. Food in Canada 2(6): 27-29. June 1942. 389.8 F7323

Paper given at the convention of the Institute of Food Technologists held June 15-17, at Minneapolis, Minn.

PFUND, MARION C. Canning at home. N. Y. Agr. Col. (Cornell) Ext. Bul. 583, 63 pp. Ithaca, 1943. 275.29 N48E

PRINZ, M. V. H. By-products of the food industries take on new importance in war. Food in Canada 2(7): 20-21; (8): 8-9.

July, Aug. 1942. 389.8 F7323

The second article discusses byproducts from the milling, sugar, alcohol, and vegetable oil industries.

PRINZ, M. V. H. Food industries by-products increasing (utilization of by-products). Part 2. Food in Canada 2(8): 8-9.

Aug. 1942. 389.8 F7323

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SHART, JOHN M. Substitute materials for food processing. Food in Canada 2(6): 29-30. June 1942. 389.8 F7323

Summary by chairman of papers by G. L. French, Russell F.

McBride, George W. Putnam, D. Schwartzkopf, A. H. Marth, and

Claude H. Hills delivered at the convention of the Institute of Food Technologists, June 15-17, at Minneapolis, Minn.

SHERRILL, REUBEN C. Community canning in Georgia. Ga. Agr.

35(6): 10, 18. Mar. 1943. 276.8 G29

Plants established and operated as school laboratories where individuals and families can be taught how to can all foods efficiently and in such a manner as to conserve the important food values of these products.

DEHYDRATION

BARKER, A. Dehydration of foodstuffs - part 1. Indus. Chem. and Chem. Mfr. 19(218): 159-162. Mar. 1943. 382 In22

Gives a short history of the development of dehydration together with a description of the Rider and Geisenheim dehydrators.

COMMUNITY food dehydration. Ga. Agr. 35(6): 12-13. Mar. 1943. 276.8 G29

DEHYDRATION and vitamin stability. Nutr. Rev. 1(6): 187-189. Apr. 1943. 389.5 N953

EIDT, C. C. The mechanics of dehydration. Part 2. Food in Canada 2(12): 17-19. Dec. 1942. 389.8 F7323

FISHER, C. D. Rapid moisture determination of dried products. Canning Age 24(5): 255. Apr. 1943. 286.83 C165

Gives the advantages and disadvantages of (1) the "feel and guess" methods, (2) compression methods, (3) high temperature methods, (4) electrical methods.

JOHNSTON, F. B. A method for rapid determination of moisture in dehydrated foods. Food in Canada 3(4): 20-21. Apr. 1943. 389.8 F7323

PRESCOTT, S. C. Dehydration of foods. Food in Canada 2(6): 31-32. June 1942. 389.8 F7323

Summary by the chairman of papers by B. L. Oser, E. M. Chace, M. V. Davis and C. D. Strachan, W. V. Cruess and M. A. Joslyn, and S. C. Prescott delivered at the convention of the Institute of Food Technologists, June 15-17, at Minneapolis, Minn.

ROBERTS, C. J. Dehydration - forward march. Ga. "Ag. Engin." 1943: 32-34. 290.9 G29

SANTANELLA, JOSE R. La desecación de productos agrícolas. Agricultura [Madrid] 12(129): 13-17. Jan. 1943. 15 Ag84

General discussion on the drying of agricultural produce.

SATER, LENORE. Home dehydration of food. 4 pp., processed. Washington, D. C., U. S. Bureau of human nutrition and home economics, 1943. 1.982 H2H752

THIS is the day of dehydration; it's easy to build a simple, efficient, family-size dehydration plant at home. Brit. Columbia Lumberman 27(3): 53-54, illus. Mar. 1943. 99.81 B77

DIET AND FOOD HABITS

ARMOUR packs new "life saving" emergency ration. Meat 18(5): 20. Apr. 1943. 286.85 M464

Product known as Pemmican is composed of raisins, coconut, dried apple, peanuts, sugar, flavoring extract, salt, crisp bacon, prime oleo oil and rendered kidney fat compressed into a 3 1/2-ounce tin.

CHATFIELD, CHARLOTTE. The preparation of an emergency ration for use in liberated countries. Amer. Dietet. Assoc. Jour. 19(4): 267-268. Apr. 1943. 389.8 Am34

Paper presented at a Liaison Session, Jan. 23, 1943, under the auspices of the Committee on Food Habits, National Research Council.

- DOIG, JAMES L. Life raft ration. Soybean Digest 3(5): 6, 14.
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Natl. League of Wholesale Fresh Fruit and Veg. Distributors.

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[CANADA. DEPT. OF AGRICULTURE.] Surpluses become shortages as Britain's orders filled. Food in Canada 1(1): 11-12. Nov. 1941. 389.8 F7323

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CLEMSON AGRICULTURAL COLLEGE. EXTENSION SERVICE. Better farm living and food for victory. Clemson Agr. Col. S. C. Ext. Serv. Cir. 232, 19 pp. Clemson, 1943. 275.29 So8E

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EISENHOWER, MILTON S. The relevance of food at the time of occupation: Conditions in north Africa. Amer. Dietet. Assoc. Jour. 19(4): 265-266. Apr. 1943. 389.8 Am34

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GANNETT, FRANK. Waste, blundering, stupidity of Bureaucrats may bring food rioting to America unless reform comes at once.

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RICHTER, J. H. Continental Europe's wartime food balance. U. S. Off. Foreign Agr. Relat. Foreign Agr. 7(4): 85-96. Apr. 1943. 1.9 Ec7For

Continuation of the preliminary analysis of "Continental Europe's pre-war food balance" published in Foreign Agriculture, August 1942. Presents a quantitative evaluation of the Continent's wartime food situation in addition to data for the pre-war period.

STETTINIUS, EDWARD R., JR. Why lend-lease foods are sold by the British. Food Indus. 15(4): 51-52. Apr. 1943. 389.8 F737

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SWITZERLAND'S battle on the food front: Intensive programs lead to interesting discoveries. Bakers Digest 17(2): 48-49. Apr. 1943. 389.8 S11

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- U. S. DEPT. OF AGRICULTURE. "Hit meals" for hard hitters. Out of the same food basket comes Navy's rations and civilian rationing. U. S. Dept. Agr. Consumers' Guide 9(5): 2-4. Apr. 1943. 1.94 Ad422C
- U. S. DEPT. OF COMMERCE. North Africa's food-supply problems. U. S. Dept. Com. Foreign Com. Weekly 10(13): 10-11, 39. Mar. 27, 1943. 157.54 F763
- U. S. OFFICE OF FOREIGN AGRICULTURAL RELATIONS. United States lend-lease shipments and the British food situation. U. S. Off. Foreign Agr. Relat. Foreign Agr. 7(3): 51-55, processed. Mar. 1943. 1.9 Ec7For
- "With the cooperation of the Office of Lend-Lease Administration and the British Food Mission."
- YOUNG, PHILIP. More facts about policies and methods of Lend-Lease; a statement by the Deputy administrator. U. S. Dept. Com. Foreign Com. Weekly 10(12): 7-11, 32. Mar. 20, 1943. 157.54 F763
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- "A picture of Lend-Lease - what its basic job is, how it is doing that job, and what its policies are as regards the relationship of these operations to United States foreign trade."

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- FIBREBOARD PRODUCTS, INC. How to load canned goods and dried fruits. 32 pp. [n.p., 1943] 280.3 F44
- HAMMERBERG, D. O. Wartime problems of conservation of transportation. Jour. Farm Econ. 25(1): 147-165. Feb. 1943. 280.8 J822
- Discussion, by C. M. Hardin, pp. 163-165.
- Outlines briefly "the principles and procedures which may be applied to this problem wherever it may exist; to provide some detailed illustrations of the application of these principles with specific reference to the problem of effecting economies in the transportation of milk and dairy products; to summarize briefly some of the research work which has been applied to this problem in other markets and with respect to other commodities; and to set forth as clearly as possible the resulting problems of social or public control which are an inherent part of this problem."
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MEEKER, DAVID. Transportation, storage and packaging of farm products in 1943. 10 pp., processed. Washington, D. C., U. S. Dept. of agriculture, 1942. 1.910 A2M47

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BONWIT, JAY A. How freshly roasted coffee is supplied to the U. S. army overseas and at home: Mobile units provide roaster-fresh coffee to overseas troops and save the shipping space and tin required for vacuum-packed coffee. Tea & Coffee Trade Jour. 84(4): 11, 26. Apr. 1943. 68.8 T22

BROOKS, JACK. Catering bill focuses British eyes on post-war tourists and holidays: Experiments with dehydrated tea produce a substitute for bitters made from tea dust. Tea & Coffee Trade Jour. 84(4): 28-29. Apr. 1943. 68.8 T22

CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 243 respecting the rationing of tea and coffee. 9 pp. Ottawa, Feb. 27, 1943. (Canadian war orders and regulations) 284.39 C1670

Contents: Purchase and use by consumers, including boarding houses; Registration by quota users; Purchase and use by quota users; Purchase and use of ship's stores; Purchases by or for the armed forces; Purchases by retailers and suppliers; Sales by suppliers; General provisions.

CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 256 respecting the maximum price of coffee. 1 p. Ottawa, Apr. 1, 1943. (Canadian war orders and regulations) 284.39 C1670

Amendments to Order no. 217 are given.

EVANS, J. K. Keeping ahead of packaging crises. Food Indus.

15(4): 72-73. Apr. 1943. 389.8 F737

Discussion of the use of substitute materials in the packaging of coffee.

U. S. OFFICE OF PRICE ADMINISTRATION. Coffee rationing in Puerto Rico. Fed. Register 8(72): 4788. Apr. 13, 1943. 169 F31

Maximum Price Regulation 183, Amendment 23.

U. S. OFFICE OF PRICE ADMINISTRATION. Coffee rationing regulations. Fed. Register 8(68): 4486. Apr. 7, 1943. 169 F31

Ration Order 12, Amendment 26.

Ration Order 12, Amendment 27 in Fed. Register 8(69): 4519.

Apr. 8, 1943.

Ration Order 12, Amendment 12 in Fed. Register 8(74): 4892.

Apr. 15, 1943.

Ration Order 12, Amendment 28 in Fed. Register 8(76): 4977-4978. Apr. 17, 1943.

Ration Order 12, Amendment 30 in Fed. Register 8(79): 5318.

Apr. 22, 1943.

U. S. OFFICE OF PRICE ADMINISTRATION. Tea bags and tea balls.

Fed. Register 8(64): 4139. Apr. 1, 1943. 169 F31

Supplementary Regulation 14 to General Maximum Price Regulation, Amendment 145.

COPRA

MEXICO. DIRECCIÓN DE ECONOMÍA RURAL. Monografías comerciales: La copra. Mex. Dir. de Econ. Rural. Bol. Mens., no. 202, pp. 136-161. Mar. 1943. 254.5 Ag83

A commercial study of copra, discussing Mexican production and producing areas, consumption, domestic trade, prices, and foreign trade; world production and consumption; and international trade.

DAIRY PRODUCTS

GENERAL

BLAKE, HOWARD. Let's put showmanship in sherbets. South. Dairy Prod. Jour. 33(4): 38-39, illus. Apr. 1943. 44.8 So83

Suggestions are given for incorporating cherries into ice cream, with information for their use in sherbets, and on naming and advertising these products.

EN FAVOR de los vaqueros. Rev. Canadera [Habana] 2(4): 38-43. Apr. 1942. 49 R321

Gives the text of a report by Ubaldo Hernández Machado in which he works out the cost of production of condensed milk. Detailed figures are given for the various elements which enter into the cost.

HAMILTON, F. W. Concentrated milks are important in nutrition. Food in Canada 2(12): 34-35. Dec. 1942. 389.8 F7323

INDIANA. AGRICULTURAL EXPERIMENT STATION. CREAMERY LICENSE DIVISION.

Twenty-eighth annual report...for the year ending March 31, 1942.
 Ind. Agr. Expt. Sta. Cir. 278, 15 pp. La Fayette, Oct. 1942.
 100 In2P

Statistics of the amount of butter, milk, cheese or other dairy products made or sold during the year by licensed creameries, milk plants, cheese factories, condenseries, etc.

INTERNATIONAL ASSOCIATION OF ICE CREAM MANUFACTURERS, Five-point program. Leaders urge quality maintenance; proper product identification; halt in "boot-legging" and ban on "trying agreements."
 Ice Cream Trade Jour. 39 (4): 26, 56. Apr. 1943. 389.8 Ic2

A program of recommendations submitted to the ice cream industry by the association.

IRVINE, OWEN R. Cheese has a prominent place in nutrition. Food in Canada 2(12): 30-31. Dec. 1942. 389.8 F7323
IRVINE, OWEN R. Milk - the foundation food. Food in Canada 2(12): 26-27. Dec. 1942. 389.8 F7323

Discusses the nutritional values in pasteurized milk.

LEIGHTON, ALAN. Technical literature of ice cream for 1942. Ice Cream Rev. 26 (9): 18-20, 54-58. Apr. 1943. 389.8 Ic22

A review with 222 references.

MCMIVEN, R. J. Dispatch from Australia. Ice cream is rated as essential to combatants and civilians at this farthest outpost of our battle fronts. Ice Cream Trade Jour. 39 (4): 16-17, 44. Apr. 1943. 389.8 Ic2

The value of ice cream in maintaining morale is recognized, and raw materials are available. Manufacturers concentrate on bulk ice cream and individual packaging is much reduced. Factories are manned by men over fighting age, crippled men returned from the war front, refugees, and women. The delivery question is very difficult.

PRICE, SAMSON D. Frozen fruits come to the aid of the ice cream industry. Quick Frozen Foods 5(8): 16, 51. Mar. 1943. 389.8 Q4
 Urges increased use of greater varieties of fruit flavors for sherbets and ices.

SCARAMELLA, E. L. Making better use of dairy plant records. [Summary.] 1 p., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126

WE CAN'T say "butter substitute": Our new product will be "dairy spread." Wis. Agr. and Farmer 70(7): 5, 23. Apr. 3, 1943. 6 W751
 Made from milk fats and milk solids of a lower butter-fat content.

DAIRY PLANTS AND EQUIPMENT See SECTION B, AGRICULTURAL ENGINEERING.

DEHYDRATION

NEW ZEALAND. DAIRY RESEARCH INSTITUTE. New Zealand dehydrates butter. Food in Canada 2(7): 24. July 1942. 389.8 F7323

War has created demand, and it is considered possible that a market may be developed after the war in other countries where refrigerator ships do not run.

DISTRIBUTION AND MARKETING

- BARTLETT, R. W. How milk distribution costs can be lowered. Popkess! Dairyman's Jour. 30 (1): 2-3. Apr. 1943. 44.8 D142
 Same, in Milk Dealer 32 (7): 32-33, 76. Apr. 1943. 44.8 M595
 Practices associated with efficiency in selling and delivery are: 1, Exclusive stops; 2, A large volume per route; 3, A large volume per stop; 4, Giving consumers a lower price in return for savings in handling large volumes.
- GIBSON, D. L. Why ice cream in war time? Canad. Dairy and Ice Cream Jour. 22 (3): 32-33. Mar. 1943. References. 44.8 C162
 Address before the National Dairy Council, Toronto, Feb. 1943.
 "With largest sales during the summer, ice cream helps to stabilize the milk market at its peak of production. It is rich in food elements and energy values."
- HAMMERBERG, D. O., FELLOWS, I. F., and FARR, R. H. Efficiency of milk marketing in Connecticut. 4. Retail distribution of milk by producers. Conn. Agr. Expt. Sta. Bul. 243, 58 pp. Storrs, Dec. 1942. 100 C76S
 A contribution to the regional program of research in milk marketing sponsored by the New England Research Council on Marketing and Food Supply.
- HERRMANN, LOUIS F., and WELDEN, WILLIAM C. Pre-war developments in milk distribution. U. S. Farm Credit Admin. Misc. Rpt. 62, 24 pp. Washington, D. C., 1942. 166.3 M68
 Contents: Changes in channels of distribution; Changes in container types and sizes; Developments in types of milk; Changes in price structures.
- HOLDEN, A. E. Advertising "food for victory" is not only patriotic but it also pays. Milk Plant Monthly 32 (4): 30-32, 34-35, illus. Apr. 1943. 44.8 C864
 Major points of the Eskay Dairy Company, Fort Wayne, Ind., advertising campaign are by newspaper, direct mail, radio, bill boards, street car cards, truck and wagon, and driver and salesmen contact.
- KEEPING retail operations "in the black" despite war time ice cream restrictions. Ice Cream Rev. 26 (9): 14-15, 47, illus. Apr. 1943. 389.8 Ic22
 Findings are reported of a study of an ice cream retail store, with suggestions on sales analysis, fountain operation, "stretching" quotas, and duties of employees.
- LATIMER, ROBERT. Distribution of stores selling milk in New York city, 1937. N. Y. Agr. Col. (Cornell) Farm Econ., no. 134, pp. 3413-3414. Feb. 1943. 280.8 C812
- MANDT, PAUL H. Making markets for tomorrow. Natl. Butter and Cheese Jour. 34 (4): 12-13, illus. Apr. 1943. 286.85 B98Bu
 Advice is given on what is good in cartons and parchment paper for packaging butter, and on advertising and giving special consideration to sales.
- MEEK, C. M. Milk distributors' war effort. Canad. Dairy and Ice Cream Jour. 22 (3): 36-37. Mar. 1943. 44.8 C162
 From an address before the joint session, Ontario Dairy Industries convention.
 The Milk Control Board's opinion is given of the economy moves introduced and practiced by the distributors.

- SCARAMIELLA, E. I. Successful ice cream merchandising ideas. [Summary.] 1 p., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126
- SPENCER, LELAND. Costs of distributing milk in New Jersey. 45 pp., processed. Trenton, N. J. State department of agriculture, Jan. 28, 1943. 280.344 Sp3Cos
- A summary report on (1) Operating costs of milk dealers and processors in New Jersey, (2) Costs of milk distribution by sub-dealers, (3) Milk distribution by retail food stores. Complete findings with detailed explanations of procedures followed and numerous supporting schedules will appear in three formal reports.
- STITTS, TOM G. Allocating the wartime butter supply. 8 pp., processed. Washington, D. C., Food distribution administration, Dairy and poultry branch, 1943. 1.955 C2St5
- Address before the Butter Manufacturers and Receivers at Chicago, Feb. 3, 1943.
- STITTS, TOM G. American cheese under order no. 15. 7 pp., processed. Washington, D. C., U. S. Food distribution administration, 1943. 1.955 C2St5
- Statement before Cheese Manufacturers and Assemblers at Chicago, Mar. 9, 1943.
- STRONG, HORACE T., and ALCORN, GEORGE B. Kern county [Calif.] dairy industry, production - marketing, 1942. 21 pp., processed. [Berkeley, Calif.] Univ. of Calif., Agricultural extension service, 1942. 275.2 C12Ke
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Amended order regulating the handling of milk. Fed. Register 8(67): 4275, 4277-4281. Apr. 6, 1943. 169 F31
- Part 945 - Milk in the Washington, D. C., Marketing Area.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Dairy products: Milk marketing economies. Fed. Register 8(72): 4751. Apr. 13, 1943. 169 F31
- Food Distribution Order 11, Amendment 1.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the Chicago, Illinois, marketing area. Fed. Register 8(81): 5358. Apr. 24, 1943. 169 F31
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the Dubuque, Iowa, marketing area. Fed. Register 8(70): 4537-4538. Apr. 9, 1943. 169 F31
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the New York metropolitan marketing area. Fed. Register 8(81): 5358. Apr. 24, 1943. 169 F31
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the Omaha-Council Bluffs marketing area. Fed. Register 8(71): 4684-4688. Apr. 10, 1943. 169 F31
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the Philadelphia, Pennsylvania, marketing area. Fed. Register 8(72): 4749-4751. Apr. 13, 1943. 169 F31
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the Sioux City, Iowa, marketing area. Fed. Register 8(71): 4688-4691. Apr. 10, 1943. 169 F31
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Milk in the Toledo, Ohio, marketing area. Fed. Register 8(65): 4145. Apr. 2, 1943. 169 F31

U. S. OFFICE OF DEFENSE TRANSPORTATION. Portsmouth milk marketing area, Ohio: Joint action plan of distribution. Fed. Register 8(66): 4268-4269. Apr. 3, 1943. 169 F31

THE USES of our milk output as shown by the statistical flow sheet, Bureau of dairy industry. Pacific Dairy Rev. 47 (4): 18, chart. Apr. 1943. 286.85 P11

A chart of squares showing how much milk goes to each of the many dairy products for the years 1939-1942 inclusive. Trends and development of new milk products are discussed.

GRADING AND STANDARDIZATION

BROWN, J. HOWARD. Certified milk a wartime necessity. Certified Milk 18 (204): 3, 22. Apr. 1943. 44.8 C33

Services in maintaining the standards of certified milk are an essential part of the war effort, as the quality of the general milk supply is deteriorating because it is difficult to conduct milk control work under war conditions.

EMERGENCY sanitation standards for raw milk for pasteurization. Jour. Milk Technol. 6 (2): 101-119. Mar./Apr. 1943. 44.8 J824

Text of standards recommended by the U. S. Public Health Service as a basis for the acceptance of interstate shipments of milk for pasteurization during the war emergency.

HAYES, A. W., and HENDERSON, J. H. Instructions and practice: Scoring milk. [Summary.] 3 pp., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126

STATES swinging into line. Adjust minimum butterfat standards to conform with FD No. 8. Ice Cream Field 41 (4): 3, 28-29. Apr. 1943. 389.8 Ic23

A comprehensive review of the action taken by various States to conform with the federal regulation concerning the fat content of ice cream.

PACKING AND PACKAGING

BROWN, R. W., and FORSTER, T. L. Fibre butter boxes. Canad. Dairy and Ice Cream Jour. 22(4): 21-22, illus. Apr. 1943. 44.8 C162

The trials described in this report indicate that the fiber box might well serve as a substitute for spruce during the war period.

FORSTER, T. L., and BROWN, R. W. Comparative studies in the prevention of wood taint, toppiness and primrose colour of storage butter. Sci. Agr. 23 (6): 342-354. Feb. 1943. References. 7 Sci2

This study includes a comparison of poplar and spruce as material for butter boxes, paraffin and casein-formalin as inside box treatments and ordinary 40-pound parchment, avenized 40-pound parchment and four brands of parch-foil as liner materials.

UNA IMPORTANTE actividad industrial. Tapitas de carton para botellas. Indus. Lechera 24 (281): 852-856, illus. Dec. 1942. 44.8 In26

Describes a visit to the Buenos Aires firm of Juzzolini y Bujía which produces waxed cardboard tops for milk bottles. The manufacturing plant is described and it is noted that production is a million tops daily, though this may be stepped up to a million and a half if necessary.

PRICES AND PRICE CONTROL

CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 230 respecting the maximum prices of creamery butter. 2 pp. Ottawa, Jan. 25, 1943. (Canadian war orders and regulations) 284.39 C1670

Amendments to Order No. 221 are given.

CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 237 respecting dairy butter. 4 pp. Ottawa, Feb. 20, 1943. (Canadian war orders and regulations) 284.39 C1670

Prices are set forth for sales by primary producers and wholesale distributors, for sales by retailers to consumers, and for purchases by or for the corporation.

CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 238 respecting milk and cream sold in the Vancouver area. 3 pp. Ottawa, Feb. 23, 1943. (Canadian war orders and regulations) 284.39 C1670

Takes the place of Order No. 172, as amended, which is revoked.

Prices are given.

CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 235 respecting the maximum prices of creamery butter. 1 p. Ottawa, Apr. 22, 1943. (Canadian war orders and regulations) 284.39 C1670

Amendments to Order No. 221 as amended by Order No. 230.

DUPLAN, J. H. Dairy commodity prices from the butter viewpoint. Canad. Dairy and Ice Cream Jour. 22 (3): 48, 50. Mar. 1943. 44.8 C162

Presented before the 27th annual convention of the Ontario Creamery Association, Nov. 18, 1942.

Deals with the defects of efforts of control from 1939 to 1942 on the speculative taking-up of surplus for sale in the period of shortage, with comments on 1943 schedule of prices.

FACTORS influencing prices of dairy products. [Summary.] [5] pp., graph, processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.8 C126

FOOTE, R. J. Price supports and price controls for dairy products. U. S. Bur. Agr. Econ. Dairy Situation, no. 140, pp. 12-16, processed. Apr. 1943. 1.9 Ec7Ds

Historical sketch of recent Federal policies and regulations, supplemented by 12 pages of tables, listing in chronological order, the official price support and price control orders, showing the commodity affected, and the principal provisions and effects of orders.

GREENE, SAMUEL H. We can't have low food prices, and production too. Commonwealth 37(8): 269-270. Mar. 29, 1943. 280.9 C732

Argues that food price controls have decreased the production of milk in California.

PIERCE, C. W. The parity price of milk in the Northeast. Northeast. Dairy Conf. Ann. Mtg. (1943) 8: 65-72. New York, 1943. 44.9 N818

Contents: A brief review of parity; Price ceilings based on parity; Shortcomings of parity; Alternatives to present parity; Use a recent base period; Modernize; Include labor; A regional index; Is change the parity answer?

POLIKOFF, HARRY. Price control on ice cream brought up-to-date. Ice Cream Trade Jour. 39 (4): 24, 53-56. Apr. 1943. 389.8 Ic2

Part of an address delivered at a meeting of the ice cream industry sponsored by the Ice Cream Supply Men's Club, New York City, Mar. 23, 1943.

"Pricing controls as affected by FDO-8; OPA policy on discount rebates, and dealer 'purchasers of the same class', explained."

U. S. OFFICE OF PRICE ADMINISTRATION. Cheese. Fed. Register 8(64): 4131. Apr. 1, 1943. 169 F31

Maximum Price Regulation 280, Amendment 18. Maximum Price Regulation 280, Amendment 19 in Fed. Register 8(67): 4335. Apr. 6, 1943.

U. S. OFFICE OF PRICE ADMINISTRATION. Chicago area fluid milk and cream. Fed. Register 8(64): 4140. Apr. 1, 1943. 169 F31

Supplementary Regulation 14 to General Maximum Price Regulation Amendment 152.

U. S. OFFICE OF PRICE ADMINISTRATION. Dairy products. Fed. Register 8(67): 4335-4341. Apr. 6, 1943. 169 F31

Maximum Price Regulation 289, Amendments 8, 10, 11. Correction to Amendment 11 in Fed. Register 8(75): 4918. Apr. 16, 1943.

U. S. OFFICE OF PRICE ADMINISTRATION. Fluid milk and cream. Fed. Register 8(64): 4140. Apr. 1, 1943. 169 F31

Supplementary Regulation 14 to General Maximum Price Regulation, Amendment 153.

U. S. OFFICE OF PRICE ADMINISTRATION. Purchases of milk from producers for resale as fluid milk. Fed. Register 8(71): 4726. Apr. 10, 1943. 169 F31

Maximum Price Regulation 329, Amendment 3.

PROCESSING

ARIAS BELLINI, MANUEL. Principios biológicos y bacteriológicos de la pasterización. Indus. Lechera 24(281): 846-851. Dec. 1942. 44.8 In26

The principles of pasteurization of milk, bacteriological control, and the action of heat on the vitamin content are discussed.

BABEL, F. J., STEWART, G. F., and HAMMER, B. W. Action in cheese ripening of an enzyme preparation from chicken proventriculi, including manufacture of a new type cheese--Savoureux. Jour. Dairy Sci. 26(4): 331-336, illus. Apr. 1943. 44.8 J822

Contents: Preparation of the enzyme material; Testing of the enzyme material; General properties of the enzyme material; Cheese made with the enzyme preparations by the Cheddar process; Special type cheese made with the enzyme preparations; Summary.

CAROTHERS, J. H. The relation of dairy products processing to sales. [Summary.] 1 p., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126

DAHLE, C. D., and JOSEPHSON, D. V. Conserving milk solids. Ice Cream Field 41(4): 12-13. Apr. 1943. 389.8 Ic23

A preliminary report of experiments using oat flour (Avenex), wheat flour and wheat starch in amounts up to two percent of the weight of the ice cream mix, to replace serum solids.

DORN, F. L., and DAHLBERG, A. C. Gas production by Cheddar and Limburger cheeses ripened in tin cans. N. Y. State Agr. Expt. Sta. Tech. Bul. 266, 33 pp., illus. Geneva, Dec. 1942. References. 100 N48

A study to determine the rate of formation of the various gases produced during ripening.

FREEMAN, THEO. R., and FOUTS, E. L. Wartime mixes. Substitutes for milk-solids-not-fat in ice cream. Ice Cream Trade Jour. 39(4): 20, 22, 46-53. Apr. 1943. 389.8 Ic2

A preliminary study of a number of vegetable products in ice cream as substitutes for milk solids indicated that, of the materials tested, only wheat flour seemed suitable. Subsequent experiments indicated oat flour and wheat flour could be used for the purpose.

JACK, E. L. Some factors affecting the accuracy of Mojonnier testing. [Summary.] 1 p., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126

JOSEPHSON, DONALD V., DAHLE, CHESTER D., and PATTON, STUART. A comparison of some ice cream stabilizers. South. Dairy Prod. Jour. 33 (4): 34-36, 42. Apr. 1943. 44.8 So83

Data are presented with discussion of a study of 13 commercial stabilizers showing the temperature of mix off the cooler, viscosity of the mix, complete freezing data, melt down tests, and body, texture and flavor tests.

LUCAS, P. S. Home and factory manufacture of cottage cheese. Mich. Agr. Expt. Sta. Cir. Bul. 185, 29 pp., illus. East Lansing, Apr. 1943. 100 M58S

Discusses the methods of manufacturing on a small scale and the marketing and profits; the equipment for factory manufacture; lactic acid curd cheese; sweet curd rennet cheese; use of gelatin; defects of the cheese; and modifications.

MARQUARDT, J. C. Sampling semi-hard cheese. Natl. Butter and Cheese Jour. 34 (4): 17. Apr. 1943. 286.85 B98Bu

Several methods of sampling and testing cheeses are described.

MASUROVSKY, B. I. Fruits in sherbets and ices. Ice Cream Trade Jour. 39 (4): 34, 42. Apr. 1943. 389.8 Ic2

About 16.5 millions pounds of fruit will be used in sherbets in 1943. By efficient use of these fruits in sherbets the manufacturer can save a considerable amount of milk solids.

O'SHEA, M. J., and LYONS, J. Some factors affecting the shrinkage in weight of chesse during ripening. Irish Agr. and Creamery Rev. 12 (110): 13-17. Feb. 1943. 44.8 C866

The influence of size, shape, and the coating of cheese with wax on the loss of weight in chesse ripened under uncontrolled conditions are determined. The loss of fat is estimated to be only a small fraction of the total loss, and is assumed to be lost only from the rind of the cheese.

RICHARDSON, G. A. The utilization of by-products of milk. [Summary.] 1 p., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126

RICHARDSON, L. S. Federal dairy bureau methods prove to be very successful in producing of butter cheese. Cheese Rptr. 67 (34): 4. Apr. 23, 1943. 44.8 Sh3

Important features of the method of the U. S. Bureau of Dairy Industry in making Cheddar cheese, and the introduction of this method into several leading cheese-producing States are discussed.

A graph shows the percentage of various grades of cheese produced by seven Minnesota factories before and after adopting this method.

- ROADHOUSE, C. L. High-temperature short-time pasteurization. [Summary.] 2 pp., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126
- SALAZON del queso. Algunos principios en que se funda esta importante operación. Indus. Lechera 25 (282): 28-35. Jan. 1943. 44.8 In26
Information on the salting of cheese.
- WHITE, A. H. Practices in Canadian creamery buttermaking. Food in Canada 2(10): 27-28, 30. Oct. 1942. 389.8 F7323
Contribution No. 160 (Journal Series) from the Division of Bacteriology and Dairy Research, Science Service, Department of Agriculture, Ottawa, Canada.
- WHITEHEAD, H. R. Cheddar cheese manufacture in New Zealand. Dairy Indus. 8 (3): 120-123, illus. Mar. 1943. 44.8 D1427
The average standard procedure in the manufacture of Cheddar cheese in New Zealand is described.
- WILKOWSKI, H. H., and RENNER, K. M. A rapid method of churning cream into butter for mold mycelia determinations. Jour. Dairy Sci. 26 (3): 283-287. Mar. 1943. References. 44.8 J822
The "malt mixer method" is described.
- WILSTER, G. H., and others. Butter making during hay feeding season, "50-45-40" method. Oreg. Agr. Expt. Sta., Sta. Bul. 414, 48 pp., illus. Dec. 1942. References. 100 Or3
R. E. Stout, R. W. Stein, J. R. Haag, and I. R. Jones, joint authors.
A satisfactory method has been developed to overcome the problem of crumbliness, stickiness, and excessive hardness causing poor spreading and printing properties of butter made during the fall and winter seasons.

QUALITY

- BAKER, J. L. Butter production in Ontario. Ontario Milk Prod. 18 (11): 264-265. Apr. 1943. 44.8 On8
Condensed from address, Western Ontario Creamerymen's Association, Jan. 1943.
In reporting results of butter quality improvement measures, information is given on compulsory cream grading, creamery inspection, checking system, condition of cream cans, and amount of butter produced in 1942 as compared with 1941.
- BARBER, F. W., and FRAZIER, W. C. The development of a positive phosphatase test in refrigerated, pasteurized cream. Jour. Dairy Sci. 26 (4): 343-352. Apr. 1943. References. 44.8 J822
Strains of Bacillus cereus and Bacillus mesentericus were shown to produce phosphatase in refrigerated, pasteurized cream.
- BREED, ROBERT S. Simplification of laboratory control procedures for market milk. Amer. Jour. Pub. Health 33 (4): 386-389. Apr. 1943. 449.9 Am3J
Presented before the Laboratory Section of the American Public Health Association, St. Louis, Oct. 29, 1942.
Deals with methods useful in controlling the quality of raw milk as delivered for pasteurization, and with procedures used in judging quality of bottled pasteurized milk.

- BYERS, JOHN H., and EWALT, H. P. The value of chlorine in producing low bacterial count milk. Jour. Dairy Sci. 26 (3): 277-281, chart. Mar. 1943. References. 44.3 J822
- The use of chlorine solution for washing udders and rinsing milking machine teat cups was shown to be beneficial in reducing the number of bacteria in the milk produced.
- CAUDILL, FRED W., and MEYER, MELVIN A. An epidemic of food poisoning due to pasteurized milk. Jour. Milk Technol. 6 (2): 73-76. Mar./Apr. 1943. 44.8 J824
- Insanitary farm conditions, methods of handling and pasteurizing milk, and improper utensil sterilization permitted staphylococci which found its way from the udders of the cows into the milk supply to produce toxin.
- COLE, W. C. Producing ice cream to meet the demand of the consuming public. [Summary.] 3 pp., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126
- Deals with flavor, body and texture, color and sanitation.
- FUCHS, A. W. Laboratory control of milk under war conditions. Amer. Jour. Pub. Health 33 (4): 390-392. Apr. 1943. 449.9 Am3J
- Presented before the Laboratory Section of the American Public Health Association, St. Louis, Oct. 29, 1942.
- Deals with milk laboratory surveys in war areas, revised Army milk specifications, and need for better control of the pasteurization process.
- GARRETT, O. F. The calcium and phosphorus content of commercially made cottage cheese. Jour. Dairy Sci. 26 (4): 305-308. Apr. 1943. References. 44.3 J822
- The analyses of 102 samples of cottage cheese made under ordinary conditions by 11 different dairies showed a mean total solids content of 22.80 percent, a mean ash content of 1.32 percent, a mean calcium content of 0.080 percent, and a mean phosphorus content of 0.250 percent. As compared with the analyses of other human foods, cottage cheese is a good source of calcium and phosphorus.
- GRAY, P. E. E. Two-stain method for direct bacteria count. Jour. Milk Technol. 6 (2): 76. Mar./Apr. 1943. 44.3 J824
- A method is given for the preparation of a two-stain solution developed with particular reference to differentiating capsules on bacteria, and it has been found applicable to staining milk films.
- HARTMAN, G. H., and GARRETT, O. F. Some factors affecting the stability of certain milk properties. VI. Relation of the concentration of dissolved oxygen to the oxidation of ascorbic acid and to the development of oxidized flavor in milk. Jour. Dairy Sci. 26 (4): 337-342, charts. Apr. 1943. References. 44.8 J822
- The voltametric method of measuring concentration of dissolved oxygen was used to follow in milk the decrease in oxygen which accompanied the oxidation of ascorbic acid and the oxidation of fatty substances to give oxidized flavor.
- HERSHEY, JANE, WALDRIP, HARRY, and WILLETT, JOSEPH C. Trends in laboratory procedures in the milk control program of St. Louis. Amer. Jour. Pub. Health 33 (4): 339-342, chart. Apr. 1943. References. 449.9 Am3J
- Presented before the Laboratory Section of the American Public Health Association, St. Louis, Oct. 30, 1942.

Some of the procedures explained are a simplified method of the methylene blue reductase test, a modified phosphatase test, and technic used in plate counts.

HOLT, L. E. High temperature short time pasteurization from a health department view point. [Summary.] 4 pp., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126

JOHNS, C. K. Laboratory control of milk under war conditions. Amer. Jour. Pub. Health 33 (4): 393-395. Apr. 1943. References. 449.9 Am3
Presented before the Laboratory Section of the American Public Health Association, St. Louis, Oct. 29, 1942.

The advantages of the "triple reading" resazurin test and of the oval tube method of testing milk as compared to other methods are presented.

JOHNSTON, H. K., and DOAN, F. J. The use of a direct reading pH meter for routine examination of milk at the dairy plant intake. Jour. Dairy Sci. 26 (3): 271-276, illus. Mar. 1943. 44.8 J822

A Beckman, Industrial Model M, pH meter is described. Observations made on 702 samples of herd milk at different seasons of the year indicated a normal range of from pH 6.40 to 6.80.

LACKNER, C. E. To improve cheese quality, testing of milk at factories should be done by cheesemakers. Canad. Countryman 52 (1): 3, 27. Jan. 9, 1943. 7 C833

From address given at the annual meeting of the Eastern Ontario Cheesemakers' Association.

The general quality of Ontario cheese and the system of testing are discussed.

MUDGE, C. S. The problem of the survival of coliform organisms during pasteurization. [Summary.] 1 p., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126

PRICE, WALTER V. Use good starter to produce quality cheese. Cheese Rptr. 67 (34): 8. Apr. 23, 1943. 44.8 Sh3

The body, acidity, and flavor of starters for Cheddar cheese are discussed.

SCHARER, H. Laboratory control of milk under war conditions. The rapid phosphatase test. Amer. Jour. Pub. Health 33 (4): 396-398. Apr. 1943. 449.9 Am3J

Presented before the Laboratory Section of the American Public Health Association, St. Louis, Oct. 29, 1942.

Presents advances in technic and application of the test.

SHERMAN, J. M., SMILEY, K. L., and NIVEN, C. F., JR. The identity of a streptococcus associated with food poisoning from cheese. Jour. Dairy Sci. 26 (4): 321-323. Apr. 1943. References. 44.8 J822

A strain of an organism preserved since 1926 and which was associated at that time with cases of food poisoning was studied in detail and found to be Streptococcus fecalis.

SMITH, F. R., and COLE, W. C. Organisms to check sanitation in the processing and dispensing of ice cream. [Summary.] 1 p., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126

Demonstration to stress the dangers of improper handling by means of a tracer organism, Serratia marcescens.

- SMITH, F. E., and SCARABELLA, E. L. A review of bacteriological problems arising in the industry. [Summary.] 1 p., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126
Deals with ropy milk, colored spots on cottage cheese, slimy cottage cheese curd, high bacterial count in dairies, and starter failures.
- SPUR, BERNHARD. The relationship between the temperature of pasteurization (holding method) and the appearance of cooked flavor in homogenized milk. Jour. Milk Technol. 6 (2): 86-88. Mar./Apr. 1943. References. 44.8 J824
- STONE, R. V. Laboratory control of milk under war conditions. Milk testing, under emergency conditions. Amer. Jour. Pub. Health 33 33(4): 399-400. Apr. 1943. 449.9 Am3J
Presented before the Laboratory Section of the American Public Health Association, St. Louis, Oct. 29, 1942.
Plans are given for conducting the work as nearly by routine procedure as possible in 12 laboratory stations in Los Angeles County, Calif.
- SWAIN, ALANSON. Seasonal rancidity in milk and cream. [Summary.] 4 pp., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126
- TARASSUK, N. P. The problem of controlling rancidity in milk. (a) The presence of lipase in milk. (b) How to prevent rancidity in milk. [Summary.] 2 pp., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C126
- TIEDENMAN, WALTER D. Laboratory control of milk under war conditions. Amer. Jour. Pub. Health 33 (4): 401-403. Apr. 1943. References. 449.9 Am3J
Presented before the Laboratory Section of the American Public Health Association, St. Louis, Oct. 29, 1942.
The relative values of the various tests used in the examination of milk are discussed.
- TROUT, G. M., and McMILLAN, D. Y. Absorption of odors by milk. Mich. Agr. Expt. Sta. Tech. Bul. 181, 23 pp., charts. East Lansing, Feb. 1943. References. 100 M58S
A study was made with raw, heated, homogenized, and pasteurized milk to determine their susceptibility to surrounding odors and the intensity of absorbed odors after various exposures.
- VALLEJO, LIDORO C. Sobre el agregado del agua en la leche. Indus. Lechera 25 (282): 6-12, 14-19. Jan. 1943. References. 44.8 In26
The detection of added water in milk by the freezing point method, and by a method based upon the density of solution of calcium chloride in the whey is described.
- WHITE, A. E. Surface taint bacteria in Ontario butter. Canad. Dairy and Ice Cream Jour. 22 (4): 27, 36. Apr. 1943. References. 44.8 C162
"Surface taint on butter is usually caused by bacteria and off flavors may result through the package."

RATIONING AND CONTROL

BULMER, L. C. Serious flaws in milk control policy which impair our war effort. Jour. Milk Technol. 6 (2): 79-85, 100. Mar./Apr. 1943. References. 44.8 J824

Presented at the 31st annual meeting of the International Association of Milk Sanitarians, St. Louis, Mo., Oct. 30, 31, 1942.

A critical discussion of the nutritive angle, the question of aesthetics, organization and personnel, and federal influence.

CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 228 respecting butter rationing. 1 p. Ottawa, Jan. 22, 1943. (Canadian war orders and regulations) 284.39 C1670

Amendments to Order No. 220 are given.

CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 244 respecting butter rationing. 10 pp. Ottawa, Feb. 27, 1943. (Canadian war orders and regulations) 284.39 C1670

Contents: Purchase and use by consumers, including boarding houses; Registration by quota users and industrial users; Purchase and use by quota users; Purchase and use by industrial users; Purchase and use of ship's stores; Purchase by or for the armed forces; Purchases by retailers and suppliers; Sales by producers; General provisions.

DAIRY INDUSTRIES SUPPLY ASSOCIATION, compiler. War regulations affecting the dairy industry. Some salient control orders, interpretations, etc. (February 20, 1943 - March 20, 1943.) Pacific Dairy Rev. 47 (4): 24, 26, 37. Apr. 1943. 286.85 P11

Relates to equipment, machinery, supplies, ingredients, milk and dairy products, selective service, and transportation.

PATTON, C. S. Butter at disadvantage in new rationing plan. Creamery Jour. 54 (4): 3, 27, 31. Apr. 1943. 44.8 C83

The placing of butter in a group of essentially unrelated foods and substitutes has reduced butter sales. Disparity between ration points and available supplies of foods covered by the red stamp program will bring about unnecessary competition among the foods.

POTTS, JOSEPH. Our industry gears to war, 1917 or 1943. Ice Cream Field 41 (4): 20-21. Apr. 1943. 389.8 Ic23

Explains the policy of Potts ice cream, Philadelphia, in meeting problems arising from rationing milk solids and curtailing deliveries.

SANDERSON, GEORGE. Dealer co-operation. Ice Cream Field 41 (4): 21. Apr. 1943. 389.8 Ic23

Describes method of determining amount of rationed milk solids available for ice cream manufacture by Haines-Cebrook, Inc., Lynn, Mass., and their method of distributing ice cream and sherbet to dealers, also their method of educating dealers to cooperate in meeting wartime problems.

SILCOX, W. BRUCE. How ice cream rationing under FD-Order 2 is working. Ice Cream Trade Jour. 39 (4): 3-9, 57. Apr. 1943. 389.8 Ic2

Major portion of address at a meeting of the ice cream industry sponsored by the Ice Cream Supply Men's Club, New York City, Mar. 23, 1943.

STORAGE

FOURS, E. L., FREEMAN, T. R., and FAUSTINI, JOHN. Storing cottage cheese in brine. South. Dairy Prod. Jour. 33 (4): 10-11, 13. Apr. 1943. 44.8 Sc23

Cottage cheese curd stored at 35° F. in four or six percent salt solution will keep satisfactorily for two months. After six months it is still of a salable quality though fermentation is in evidence. A temperature of 45° F. is effective only for periods up to one month.

SUPPLY

CLAYTON, R. J. To avoid milk wastage in war-time. Better Health 16(1): 6. Oct. 1942. 449.8 B46

Some suggestions are given briefly on ways that the purchaser, the retailer, the wholesaler, the milk producer, the milker, and the sanitary inspector can avoid waste.

ICE CREAM TRADE JOURNAL. Lower fat trends. Trade journal's survey shows nine States have enacted laws cutting butterfat minimums to help stretch supplies. Ice Cream Trade Jour. 39 (4): 10, 32-33. Apr. 1943. 389.8 Ic2

Digests of the new ice cream laws in each of the nine States are given.

TRANSPORTATION

JOHNSON, STEWART. Hauling milk from farms to country plants in Allegany, Broome, and Cortland counties. N. Y. Agr. Col. (Cornell) Farm Econ., no. 134, pp. 3400-3401. Feb. 1943. 280.8 C812

FISH

BAILEY, B. E. The place of fish in the wartime diet. Food in Canada 2(12): 24-25. Dec. 1942. 389.8 F7323

Chart gives nutritive values of British Columbia fishery products.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Fish and shellfish: Restrictions on the sale of specified canned fish and canned shellfish. Fed. Register 8(66): 4227-4228. Apr. 3, 1943. 169 F31

Food Distribution Order 44.

U. S. OFFICE OF PRICE ADMINISTRATION. Canned fish flakes. Fed. Register 8(67): 4353. Apr. 6, 1943. 169 F31

Supplementary Regulation 14 to General Maximum Price Regulation, Amendment 157.

U. S. OFFICE OF PRICE ADMINISTRATION. Frozen fish and seafood. Fed. Register 8(70): 4640-4644. Apr. 9, 1943. 169 F31

Maximum Price Regulation 364.

FLAVORINGS

HINTON, C. L. Changes in food laws and regulations. Part 19: Flavorings. Food 12(138): 60-62. Mar. 1943. 389.8 F738

FRUITS AND VEGETABLESGENERAL

- ALLEN, N. L. The War production board and the fresh fruit and vegetable industry. Natl. League of Wholesale Fresh Fruit and Veg. Distributors. Off. Proc. (1943) 51: 137-141. [Washington, D. C., 1943] 287 N214
- BOGERT, L. JEAN. Dietary uses of the banana in health and disease: review of scientific literature. Rev. and enl. ed., 67 pp. [New York, United Fruit co., Research dept., 1942.] 389.1 B63D
- FABIAN, F. W. The nutritional value of pickles. Food in Canada 2(2): 27-29, 32. Feb. 1942. 389.8 F7323
- HILBISH, W. DALE. War problems in Ohio. Natl. League of Wholesale Fresh Fruit and Veg. Distributors. Off. Proc. (1943) 51: 150-152. [Washington, D. C., 1943] 287 N214
- MCCANN, HIRAM. The fortification of apple juice with vitamin C (ascorbic acid). Food in Canada 2(4): 8-11. Apr. 1942. 389.8 F7323
Crystalline ascorbic acid is added with the result that fortified apple juice can now compete with citrus juices in nutrition.
- MacGILLIVRAY, JOHN H., HANNA, G. C., and MINCES, P. A. "Rating" vegetables. Canning Age 24(5): 249-251. Apr. 1943. 286.83 C165
A study of vitamin, protein, calcium, iron, and calorie yield of vegetables per acre and per acre man-hour.
- MARSH, RAY S. Preliminary report on studies concerning the nutritional value of apples. Mountaineer Grower 14 (146): 4-5, 7, 9, 11-12. Apr. 1943. 30 M86
Includes individual reports of the workers associated in this study of vitamin content of five varieties of apple.
- MEAL, W. G. Fruit and vegetable branch of the Food distribution administration in the war program. Natl. League of Wholesale Fresh Fruit and Veg. Distributors. Off. Proc. (1943) 51: 141-144. [Washington, D. C., 1943] 287 N214

CANNING AND PROCESSING

- BULL, SLEETER. How to blanch vegetables for lockers. Quick Frozen Foods 5(8): 42-43. Mar. 1943. 389.8 Q4
- CALIFORNIA farmers are producing olives for American tables. Wooden Barrel 11(7): 6-7. Mar. 1943. 99.82 W854
Describes processing of Greek, Spanish, and Sicilian style olives in California. Wooden barrels are used for both processing and shipping.
- MINNESOTA. UNIVERSITY. AGRICULTURAL EXTENSION SERVICE. Home canning fruits and vegetables. Minn. Univ. Agr. Ext. Folder 100, folder. St. Paul, 1943. 275.29 M66Ex
- PAYSON, FRANK. Money canning company in Vancouver - Empire's biggest producer of canned and processed mushrooms - seventeen varieties. Food in Canada 2(4): 20-23. Apr. 1942. 389.8 F7323
- RICHARDS, A. E., and DAVIS, M. B. Canada loses an apple market - and gains a new industry! Food in Canada 2(1): 14-17. Jan. 1942. 389.8 F7323
Discusses canned apple sauce, apple juice, and other processed apple products.
- SMITH, CHARLES L. Handling tomatoes in the canning plant. Food in Canada 1(2): 13-21. Dec. 1941. 389.8 F7323
Address delivered before the Canned Foods Association of Ontario in Toronto, Dec. 9.

TRACE, LESLIE H. Canned vegetables: Production methods and their control.
Part 3. Food 12(138): 75-77. Mar. 1943. 389.8 F738

DEHYDRATION

AITKEN, H. C. A rapid control method for determining moisture in dehydrated vegetables. Food in Canada 2(5): 24-26. May 1942.
389.8 F7323

Method outlined covers only potatoes.

BALLANTYNE, J. A. Fruit drying. Agr. Gaz. N. S. Wales 54(2): 61-65.
Feb. 1, 1943. 23 N472

Discusses the technic of drying slipstone peaches, clingstone peaches, prunes and plums, apples, and pears, and sulphur burning.

CALDWELL, JOSEPH S., and CULPEPPER, CHARLES W. Suitability for dehydration of 34 varieties and strains of sweet corn. (Cont.) Canner 96(19): 12-14, 28; (20): 28, 30-33; (21): 15-16, 28. Apr. 10, 17, 24, 1943. 286.83 C16

CALIFORNIA. AGRICULTURAL EXPERIMENT STATION. Raisin conservation experience in 1942 and its bearing on plans for 1943. 18 pp., processed. Berkeley [1943] 100 C12Ra

Report prepared at the request of the California U. S. D. A. War Board to assist it in making revisions of the raisin conservation order.

Discusses the economics of the raisin-grape industry and the administration of the order in 1942.

CALIFORNIA. AGRICULTURAL EXPERIMENT STATION. Raisin conservation for 1943. Recommendations of California U. S. D. A. war board. 8 pp., processed. Berkeley [1942] 100 C12Ra1

Revisions proposed in order that provisions can be made to apply to the actual conditions that later determine the possibility and feasibility of drying raisin grapes.

DAVIS, M. B., EIDT, C. C., and MacARTHUR, MARY. Dehydration of fruits and vegetables in Canada. Food in Canada 2(11): 20-24. Nov. 1942.
389.8 F7323

Part 1 of a series of articles on dehydration methods and principles.

FRUIT PROCESSING COMMITTEE. Drying clingstone peaches. Victoria Dept. Agr. Jour. 41(2): 97, 104. Feb. 1943. 23 V66J

Recommended procedure.

[GORDON BEARDMORE CO.] War gives impetus to dehydrated vegetables... Beardmore's, Oakville, in big production. Food in Canada 1(1): 8-10. Nov. 1941. 389.8 F7323

Illustrates processes used.

JEWELL, W. R. Drying and processing tree-fruits. Victoria Dept. Agr. Jour. 41(2): 85-96, 110. Feb. 1943. 23 V66J

Recommended procedures of the Fruit Processing Committee.

MCCANN, HIRAM. Industry-government research improves dehydrated vegetables. Food in Canada 2(3): 8-13. Mar. 1942. 389.8 F7323

Describes work being done on dehydrated vegetables in five Canadian plants by cooperation between the Dominion Department of Agriculture and owners of the plants which is establishing improved methods of processing to retain nutritive value, taste and appearance and to improve the keeping quality of the products.

MRAK, E. M., and others. Dehydration of fruits offers important wartime advantages. Food Indus. 15(4): 59-62. Apr. 1943. 389.8 F737

H. J. Phaff, C. D. Fisher, and G. Mackinney, joint authors.

Discusses new improvements in the methods of blanching and dehydration developed by the University of California which have produced improvement in the dried fruit product.

- SCHALLER, JOHN A. Dehydrating fruits, vegetables in community canning plants. Food Indus. 15(4): 56-58. Apr. 1943. 389.8 F737
 Abstract of paper presented before the Rural Electrification Section, American Society of Agricultural Engineers at Chicago, Dec. 8, 1942.
 Reports studies conducted by the Tennessee Valley Authority in co-operation with the Tennessee Agricultural Experiment Station, Georgia Agricultural Experiment Station, and the Georgia Division of Vocational Agricultural Education on the development and adaptation of equipment and methods for dehydrating southern-grown fruits and vegetables.
- STRACHAN, C. C. Simple methods for determining oxygen in gas-packed dehydrated vegetables. Food in Canada 2(5): 11-13. May 1942. 389.8 F7323
 Presents a quick, new method with portable apparatus for determining the amount of oxygen in gas-packed dehydrated vegetables.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. List of active vegetable dehydrators and proposed dehydration plants. 8 pp., processed. Washington, D. C., 1943. 1.9422 V2L69

DISTRIBUTION AND MARKETING

- BALDWIN, J. DAN. Problems imposed on state market bureaus by war conditions. Natl. League of Wholesale Fresh Fruit and Veg. Distributors. Off. Proc. (1943) 51: 147-150. Washington, D. C., 1943. 287 N214
 Discusses the farm labor problem, grading and inspection, marketing, and farm machinery.
- EKSTROM, V. A., and LLOYD, J. W. Marketing vegetables produced in the Chicago area (including suggestions for wartime changes). Ill. Agr. Expt. Sta. AE-2010, 38 pp., processed. Urbana, 1943. 275.29 I162P
- JARVIS, EUGENE C. Report of date marketing survey now in progress. Date Growers' Inst. Ann. Rpt. (1942) 19: 21-25. [Indio, Calif., 1942] 81 D26
- MEAL, W. G. The Food distribution administration. Natl. League of Wholesale Fresh Fruit and Veg. Distributors. Off. Proc. (1943) 51: 183-190. [Washington, D. C., 1943] 287 N214
- NATIONAL LEAGUE OF WHOLESALE FRESH FRUIT AND VEGETABLE DISTRIBUTORS. Official proceedings; 51st, Cincinnati, Ohio, January 13-15, 1943. 252 pp. [Washington, D. C., 1943] 287 N214
- PECK, BRAINERD T., and WILLIAMS, LLOYD R. Market quality of McIntosh apples at Connecticut retail stores as influenced by handling methods in channels of distribution. 15 pp., processed. Hartford, Connecticut bureau of markets, 1942. 280.393 C76
 The purpose of the survey was to determine the prevalence of excessive bruising of apples occurring in connection with various marketing practices.
- SCHNEIDER, JOHN B. Summary and general evaluation of the date marketing situation. Date Growers' Inst. Ann. Rpt. (1942) 19: 31-32. [Indio, Calif., 1942] 81 D26
 General discussion of papers given at meeting.
- SPILMAN, H. A. The Perishable agricultural commodities act under war conditions. Natl. League of Wholesale Fresh Fruit and Veg. Distributors. Off. Proc. (1943) 51: 145-147. [Washington, D. C., 1943] 287 N214

- U. S. FOOD DISTRIBUTION ADMINISTRATION. Beans and peas: Restrictions on the sale or distribution of beans, peas, and split-peas. Fed. Register 8(66): 4228-4229. Apr. 3, 1943. 169 F31
Food Distribution Order 45.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Fruits and vegetables: Citrus fruit. Fed. Register 8(78): 5210. Apr. 21, 1943. 169 F31
Food Distribution Order 6-2.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Fruits and vegetables: Restrictions relative to irish potatoes. Fed. Register 8(74): 4859-4860. Apr. 15, 1943. 169 F31
Food Distribution Order 49.
- VINE, VERNON. Another co-on war job - the dry pea deal. U. S. Farm Credit Admin. News for Farmer Coop. 9(10): 5, 17-18. Mar. 1943. 166.2 N47
Discussion of the work of cooperatives in marketing dried peas in the State of Washington.

GRADING AND STANDARDIZATION

- PULLEN, WINSTON E. An analysis of grade quality and price of new and old varieties of potatoes sold at wholesale, Buffalo and Rochester, 1940-41 and 1941-42 seasons. N. Y. Agr. Col. (Cornell) Farm Econ., no. 134, pp. 3404-3408. Feb. 1943. 280.8 C812
- SINCLAIR, W. B., BARTHOLOMEW, E. T., and BLISS, D. E. A comparison of the commercial grades of Deglet Noor dates. Date Growers' Inst. Ann. Rpt. (1942) 19: 13-18. [Indio, Calif., 1942] 81 D26
Paper No. 459, University of California Citrus Experiment Station.
Investigation made to determine the physical and chemical characteristics of the different commercial grades of Deglet Noor dates.
- U. S. AGRICULTURAL MARKETING ADMINISTRATION. U. S. standards for tomato plants (effective December 10, 1942). 4 pp., processed. [Washington, D. C., 1942] 1.9422 V32T59
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Tentative United States standards for grades of canned blended grapefruit juice and orange juice. 3 pp., processed. Washington, D. C., 1943. 1.9422 Fr5G76
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Tentative United States standards for grades of canned concentrated orange juice (effective March 15, 1943). 3 pp., processed. [Washington, D. C., 1943] 1.9422 Fr5Orl
- U. S. FOOD DISTRIBUTION ADMINISTRATION. U. S. standards for creole onions (effective April 10, 1943). 5 pp., processed. Washington, D.C., 1943. 1.9422 V32On4

PACKING AND PACKAGING

- DAVIS, M. B., and PHILLIPS, W. R. Packaging methods for dehydrated vegetables. Pt. 5. Food in Canada 3(4): 23-25. Apr. 1943. 389.8 F7323
- PECKBLEMS of the fruit container industry. Barrel and Box and Packages 48(4): 5, 20. Apr. 1943. 99.82 B27
- SANBORN, J. R., and HUCKER, G. J. Packaging requirements for dehydrated vegetables. Paper Trade Jour. 116 (17): 27-33. Apr. 29, 1943. 302.8 F196

"The present investigation included a study of over 150 different packaging materials. When a long series of tests, increasing in severity, were applied to these products, less than 5 showed sufficient

resistance to warrant their inclusion in the final tests on bulk-packing of dehydrated vegetables."

- U. S. BUREAU OF AGRICULTURAL CHEMISTRY AND ENGINEERING. Information sheet on packaging and storage of dehydrated vegetables. 9 pp., processed. Washington, D. C., 1942. 1.932 A2Ag8
- U. S. WAR PRODUCTION BOARD. Wooden shipping containers for fresh fruits and vegetables. Fed. Register 8(81): 5382-5383. Apr. 24, 1943. 169 F31
- Limitation Order L-232, as amended Apr. 23, 1943.

PRESERVATION

- DAKIN, MARION E. Home preservation of fruits and vegetables. Conn. Univ. Ext. Serv. Bul. 343, 16 pp. Storrs, 1943. 275.29 C76B
- ETCHELLS, JOHN L., and JONES, IVAN D. Commercial brine preservation of vegetables. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(8): 242-246, 251, 253. Apr. 1943. 389.8 F94
- General report of investigation. Brief recommendations are given for routine brining of particular vegetables investigated.
- FABIAN, F. W., and BLUM, E. B. Preserving vegetables by salting. Fruit Prod. Jour. and Amer. Vinegar Indus. 22(8): 228-236. Apr. 1943. 389.8 F94
- Results of experiments at the Michigan Agricultural Experiment Station
- TRUSCOTT, J. H. L. Preservation and storage of living fruits and vegetables. 3 pts. Food in Canada 1(2): 14-17; 2(1): 18-21; (2): 5-7. Dec. 1941, Jan., Feb. 1942. 389.8 F7323
- Parts 1 and 2 discuss improvements in handling fruits and vegetables; Part 3, use of carbon dioxide in preserving live fruits and vegetables in practical tests.
- WOODROOF, J. G., and CECIL, S. R. Preserving fruits with sulphur dioxide solution. (Concl.) Fruit Prod. Jour. and Amer. Vinegar Indus. 22(8): 237-241, 253. Apr. 1943. 389.8 F94

PRICES AND PRICE CONTROL

- CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 229 respecting potatoes in British Columbia. 1 p. Ottawa, Jan. 22, 1943. (Canadian war orders and regulations) 284.39 C1670
- The provisions of this order combined with those of Order No. 219 apply to sales by the primary producer to any wholesale dealer.
- CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 236 respecting the maximum price of potatoes. 4 pp. Ottawa, Feb. 27, 1943. (Canadian war orders and regulations) 284.39 C1670
- Takes the place of Order No. 219 which is revoked.
- CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 239 respecting oranges. 2 pp. Ottawa, Feb. 19, 1943. (Canadian war orders and regulations) 284.39 C1670
- Takes the place of Order No. 215, which is revoked. Determines the maximum price at which any wholesale distributor may sell oranges.
- CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 259 respecting oranges. 1 p. Ottawa, Apr. 1, 1943. (Canadian war orders and regulations) 284.39 C1670

BERLICH, MELVILLE. Citrus price ceiling order. Natl. League of Wholesale Fresh Fruit and Veg. Distributors. Off. Proc. (1943) 51: 165-181. [Washington, D. C., 1943] 287 N214

PRATER, G. E. Parity in apples. East. Fruit Grower 6(1): 8, 12, 17. Mar. 1943. 80 Ea73

Considers the possibility of price ceilings being placed on fruits and vegetables with particular reference to apples. Discusses ways price ceilings could be established on apples and takes into account the cost of producing apples. Figures are included.

RUSSEL, ROBBINS. The need of a general date pricing policy - its importance to growers. Date Growers' Inst. Ann. Rpt. (1942) 19: 28-30. [Indio, Calif., 1942] 81 D26

SCOVILLE, G. P. Apples sold in fall, winter, and spring. N. Y. Agr. Col. (Cornell) Farm Econ., no. 133, pp. 3369-3372. Dec. 1942. 280.8 C812

Gives seasonal prices by varieties and percentage sold during certain months from New York State orchards.

STANTON, W. B. Price ceilings on fruits and vegetables. Natl. League of Wholesale Fresh Fruit and Veg. Distributors. Off. Proc. (1943) 51: 155-160. [Washington, D. C., 1943] 287 N214

TUTTLE, EDWARD E. "Parity" and "comparable" prices on avocados. Calif. Avocado Soc. Yearbook 1942: 76-85. Los Angeles, Calif., 1942. 81 C128

Includes a reprint of "a brief filed by Calavo after U. S. D. A. hearings in St. Louis, August 24, 1942." The hearing was held "for the purpose of taking evidence upon the question of whether or not comparable prices should be established for a number of important commodities, including citrus fruits and avocados."

Tables included show grower returns of all California avocados, and of Fuerte variety, by months for 1938-39, 1939-40, and 1940-41 and the 3-year average; production and season average price per ton received by farmers in California, Florida, California and Florida, 1924-1941, and United States imports for the same years.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Wholesale prices of fruits and vegetables at New York City, Chicago, and leading shipping points, by months, 1942. 50 pp., processed. Washington, D. C., 1943. 1.942 F43W62

U. S. OFFICE OF PRICE ADMINISTRATION. Bland apple syrup. Fed. Register 8(70): 4645. Apr. 9, 1943. 169 F31

Supplementary Regulation 1 to General Maximum Price Regulation, Amendment 59.

U. S. OFFICE OF PRICE ADMINISTRATION. Certain perishable fruits and vegetables. Fed. Register 8(71): 4727. Apr. 10, 1943. 169 F31

Temporary Maximum Price Regulation 28, Amendment 4.

U. S. OFFICE OF PRICE ADMINISTRATION. Certain perishable vegetables; spinach and lettuce. Fed. Register 8(71): 4727. Apr. 10, 1943. 169 F31

Temporary Maximum Price Regulation 29, Amendment 3.

U. S. OFFICE OF PRICE ADMINISTRATION. Corn. Fed. Register 8(75): 4924-4929. Apr. 16, 1943. 169 F31

Revised Maximum Price Regulation 346.

- U. S. OFFICE OF PRICE ADMINISTRATION. Dried and canned apples and apple products. Fed. Register 8(70): 4628-4633. Apr. 9, 1943. 169 F31
Revised Maximum Price Regulation 233, as amended Apr. 7, 1943, and Amendment 4.
- U. S. OFFICE OF PRICE ADMINISTRATION. Dry edible beans, sales except at wholesale and retail. Fed. Register 8(71): 4732. Apr. 10, 1943. 169 F31
Revised Maximum Price Regulation 270, Amendment 4.
- U. S. OFFICE OF PRICE ADMINISTRATION. Prices and proposed price ceilings for citrus fruits. [73 pp.] processed. Washington, D. C., [1942] 173.403 P932
Transcript by Ward & Paul, official reporters of the proceedings on Oct. 22, 1942 of representatives of the industry.

RATIONING AND CONTROL

- ROE, JIM. Canned food rationing - - farm version. U. S. Food Distrib. Admin. Mtg. Activities 6(2): 13-16. Feb. 1943. 1.942 A8M34
Discusses the problem of "gifts" in the processed food problem.

REFRIGERATION AND STORAGE

- [EASTERN FROZEN FOOD ASSOCIATION, INC.] Brief asks lifting of restriction on sale of frozen fruits and vegetables. Ice and Refrig. 104(4): 219-220. Apr. 1943. 295.8 Ic2
- HUKILL, W. V. Possibilities for maintaining fruit condition. East. Fruit Grower 3(1): 3, 10, 19, 23, 25-26. Mar. 1943. 80 Ea73
Storage and transportation of apples.
- ISAAC, WILLIAM E. Storage of synthetic citrus powders: Caramelization of citric or tartaric acid and various sugars at high temperatures. Indus. and Engin. Chem., Indus. Ed. 35(4): 470-474. Apr. 1943. 381 J825
Discussion of results of tests conducted at the Government Low Temperature Research Laboratory, Cape Town, Union of South Africa.
- JONES, A. H. Factors affecting the microbial load of vegetables and fruits for frozen-pack. Food in Canada 2(2): 13-17. Feb. 1942. 389.8 F7323
- SORBER, D. G. Freezing baked beans and other prepared foods. Quick Frozen Foods 5(8): 18-19, 24. Mar. 1943. 389.8 Q4
Read at the Cannery and Packers School, Oregon State College, Corvallis, Oreg., Feb. 9 to 12, 1943.
Progress report on investigations at the Western Regional Research Laboratory on fruit products and frozen prepared foods.

SUPPLY

- BROADBENT, MARDEN. Peaches for Duchesne county the cooperative way. Utah Farmer 62(14): 2. Mar. 10, 1943. 6 D45
How peaches were purchased for farm families through a county organization in order to relieve the fruit shortage which existed in Duchesne County, Utah, in 1942.

POTATO supplies; removal of growers' difficulties; basis of payment and prices; position explained. Primary Prod. [Sydney] 20(6): 5. Feb. 12, 1943. 23 P93

Contains a statement issued by the Potato Grower's Association of N. S. W. to familiarize growers with the Government control scheme. Encouragement of production is done "under a contract system and a guaranteed minimum price to growers" circumstances under which "control of the distribution of all potatoes, whether contract grown or otherwise, is essential, especially when the market price falls below the minimum or is at the maximum."

REEDMAN, J. N. Agricultural "surpluses": The waste of foodstuffs and agricultural policy. Com. Opinion 20(240): 137-138. Jan. 1943. 287 C73

The Central Anti-Waste Committee of South Africa has suggested a scheme, which provides for the establishment of a Surplus Purchasing Organisation, to the government for the disposal of surplus citrus and deciduous fruits. Unmarketed surpluses would be purchased and distributed through welfare agencies at sub-economic prices to people who would not otherwise be purchasers of the products.

TRANSPORTATION

EASTMAN, JOSEPH B. Transportation and our war efforts. Natl. League of Wholesale Fresh Fruit and Veg. Distributors. Off. Proc. (1943) 51: 18-25. [Washington, D. C., 1943, 287 N214

Discusses what has been done to simplify the problems of the transportation of fresh fruits and vegetables.

NICHOLS, P. F., and REED, H. M. Shipping dried fruits to the tropics. Experiments in the shipment and storage of dried fruits show sealed containers, processing and resulfuring are essential. (Concl.) Fruit Prod. Jour. and Amer. Vinegar Indus. 22(8): 247-249. Apr. 1943. 389.8 F94

VAN ARNUM, J. R. Annual report of the traffic consultant. Natl. League of Wholesale Fresh Fruit and Veg. Distributors. Off. Proc. (1943) 51: 101-115. [Washington, D. C., 1943, 287 N214

Deals with developments involving the transportation and distribution of fresh fruits and vegetables during 1942.

GELATIN

U. S. OFFICE OF PRICE ADMINISTRATION. Gelatin. Fed. Register 8(69): 4519-4521. Apr. 8, 1943. 169 F31
Maximum Price Regulation 362.

GRAIN AND GRAIN PRODUCTS

GENERAL

HERD, C. W. The determination of iron, calcium and phytic acid in cereals. Food 12(138): 72-74. Mar. 1943. 389.8 F738

NORTHERN REGIONAL RESEARCH LABORATORY.COMMODITY DEVELOPMENT DIVISION. Wheat, its products and uses. 58 pp., processed. Peoria, Ill., 1942. 1.932 A2Ag8

"Compilation of selected information from various sources for use in the development of new scientific, chemical, and technical uses and new and extended markets and outlets for wheat, its products and by-products."

WHITESIDE, A. G. O. The place of Canadian cereals and cereal products in nutrition. Food in Canada 2(12): 36-37. Dec. 1942. 389.8 F7323

CONSUMPTION

LEADERSHIP to wheat in consumption of food: Estimates on 1943 civilian use show major gain for products of wheat among basic foods, with net decrease from 1942 indicated in aggregate consumption of all foods. Southwest. Miller 22(8): 19. Apr. 20, 1943. 298.8 So82

DISTRIBUTION AND MARKETING

HILWEG, E. C. Swift, efficient, cheap marketing of grain results from exchange functions. Grain & Feed Rev. 32(8): 22-23, 39. Apr. 1943. 280.28 C78

Address before the Grain Day Meeting of the Traffic Club of Minneapolis. Mar. 25, 1943.

Facilities and functions of the grain market which centers in the Chamber of Commerce of Minneapolis.

WEIR, E. A. The distribution and subsidisation of maize in native areas. Com. Opinion 20(240): 145-146. Jan. 1943. 287 C73

Discusses the problems of the distribution and the control of prices in the native areas of South Africa.

PACKING AND PACKAGING

PAPER loaf pan, shortening container receive awards in all-America competition. Natl. Provisioner 108(14): 9, 27. Apr. 3, 1943. 286.85 M2

PRICES AND PRICE CONTROL

U. S. OFFICE OF PRICE ADMINISTRATION. Corn meal, corn flour, corn grits, hominy, grits, brewers grits and other products made by dry corn milling process. Fed. Register 8(79): 5316-5317. Apr. 22, 1943. 169 F31

Maximum Price Regulation 305, Amendment 4.

U. S. OFFICE OF PRICE ADMINISTRATION. Finished rice and rice milling by-products. Fed. Register 8(72): 4788-4791. Apr. 13, 1943. 169 F31

Revised Maximum Price Regulation 150.

U. S. OFFICE OF PRICE ADMINISTRATION. Macaroni products and noodle products. Fed. Register 8(67): 4346-4347. Apr. 6, 1943. 169 F31

Maximum Price Regulation 326, Amendment 1.

U. S. OFFICE OF PRICE ADMINISTRATION. Puerto Rico. Fed. Register 8(72): 4781. Apr. 13, 1943. 169 F31

Maximum Price Regulation 183, Amendment 22, relating to the maximum price for wheat flour.

PROCESSING

CATELLI FOOD PRODUCTS CO. Catelli food products have largest alimentary paste plant in Empire. Food in Canada 2(11): 12-17, 19. Nov. 1942. 389.8 F7323

CHAMBERLAIN, J. I. How one big flour mill produces vitamin B white flour (Canada approved). Food in Canada 2(3): 16-18. Mar. 1942. 389.8 F7323

Merits and disadvantages of several milling methods are discussed.

NEWMAN, H. L. The production of vitamin B white flour (Canada approved).
Food in Canada 2(1): 23-25. Jan. 1942. 389.8 F7323

QUALITY

BICKEL, ADOLF. Die Brotnahrung des deutschen volkes und seines heeres in der wirkung ihrer eiweisse auf die energetik des zwischentstoffwechsels. 64 pp., tables. Leipzig, G. Thieme verlag, 1937. References. 389.1 B47

Study of a series of experiments, made according to a new method developed by the author, showing how the quality of food protein and the nutritive value of bread protein, with special reference to rye and wheat bread, affects the functional metabolism. Detailed description of the experiments is included.

McCANN, HIRAM. Quality control is an exact science at Kellogg's. Food in Canada 2(5): 14-18. May 1942. 389.8 F7323

STORAGE

THE EFFECT of storage on proteins in cereal grains. Nutrition Rev. 1(6): 169-171. Apr. 1943. 389.5 N953

Discussion of the experimental work on the effect of storage on the protein quality and nutritive value of cereals stored under various conditions and for various lengths of time done by the U. S. Bureau of Agricultural Chemistry and Engineering.

JAEGER, CAROL M. Chemical changes in stored grains: selected and annotated Bibliography. 35 pp., processed. Washington, D. C., Bureau of agricultural chemistry and engineering, 1943. 1.932 A2Ag8

HONEY

"FOOD IN CANADA." Flash pasteurization of honey in modern Ontario plant. Food in Canada 2(10): 24-26. Oct. 1942. 389.8 F7323

Flash pasteurization prevents fermentation, and permits the control of crystal size in "seeding" after pasteurization and makes for a better granulated, easier-to-spread honey. Discusses honey pasteurization at the Land O'Clover plant in Toronto.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Conservation and distribution of honey. Fed. Register 8(69): 4497-4498. Apr. 8, 1943. 169 F31
Food Distribution Order 47.

U. S. FOOD DISTRIBUTION ADMINISTRATION. Quotas and reports in connection with honey prescribed. Fed. Register 8(69): 4498-4499. Apr. 8, 1943. 169 F31
Food Distribution Order 47-1.

U. S. FOOD DISTRIBUTION ADMINISTRATION. United States standards for grades of extracted honey. (Effective March 15, 1943.) 3 pp., processed. Washington, D. C., 1943. 1.9422 A32H75

U. S. OFFICE OF PRICE ADMINISTRATION. Extracted honey. Fed. Register 8(63): 3947-3948. Mar. 31, 1943. 169 F31

Has a table showing ceiling prices on "packaged honey" [f. o. b. packing plant], by size of container. Includes prices to wholesalers, commercial, industrial, governmental and institutional users; to retailers; and to domestic users. Effective Apr. 3, 1943.

LIVESTOCK AND MEATGENERAL

BOLLER, ANNA E. Meat is nutritionally vital. Food in Canada 2(12): 28-29. Dec. 1942. 389.8 F7323

CATTLE and confusion. Planners wrestling with meat prices, distribution, and rationing are discovering that the production of beef is uniquely complicated and cattlemen are uniquely ornery. Fortune 27(4): 88-90, 195-198, 201. Apr. 1943. 110 F772

Discussion of characteristics of cattle production and the meat trade which make it difficult to apply the controls of price ceilings and rationing in meat distribution.

JACKSON, HAROLD C. The Louisiana muskrat aids nation's food program. U. S. Dept. Com. Dom. Com. 31(14): 4-6. Apr. 8, 1943. 147.54 D713

Program sponsored by the Louisiana Conservation Commission.

THURLOW, C. F. Bacon for Britain. Food in Canada 1(2): 22-24. Dec. 1941. 389.8 F7323

Discusses the handling of the product.

CURING AND PROCESSING

ECKLUND, O. F., ROBERTS, H. L., and BENJAMIN, H. A. Some observations on the retorting of luncheon meats. Food in Canada 2(2): 22-26. Feb. 1942. 389.8 F7323

Lecture given at Canned Meats Symposium at the National Canners' Association convention in Chicago, Jan. 29th.

KERR, M. H. Home curing and processing of meats. [8 pp.] processed. Storrs, Connecticut university, Extension service, 1943. 275.2 C76Ho

PRINZ, M. V. H. Use "everything but the grunt" meat by-products policy. Food in Canada 2(10): 18-21. Oct. 1942. 389.8 F7323

DEHYDRATION

DEHYDRATED meat: One ship does work of ten. Coastal Cattleman 9(2): 5-7. Apr. 1943. 43.8 C63

Discusses the dehydration of beef, pork, and lamb, and their keeping qualities.

HAS WARTIME dehydration a peacetime future? New Cudahy pork process enlarges possibilities of post war market. Meat 18(5): 14-15. Apr. 1943. 286.85 M464

Officials of the American Meat Institute foresee a post-war market for dehydrated meats in which quality and not appearance is the deciding factor, as well as for those consumers who have not adequate refrigeration facilities.

TAPLEY, J. H. Swift's new meat dehydration process. Food in Canada 2(9): 7-9. Sept. 1942. 389.8 F7323

DISTRIBUTION AND MARKETING

U. S. FOOD DISTRIBUTION ADMINISTRATION. Livestock and meats: Permit required for slaughter. Fed. Register 8(66): 4227. Apr. 3, 1943. 169 F31

Food Distribution Order 27, Amendment 1.

- U. S. FOOD DISTRIBUTION ADMINISTRATION. Meat required to be set aside.
 Fed. Register 8(69): 4499. Apr. 8, 1943. 169 F31
 Food Distribution Order 28-1, Amendment 2.
- U. S. FOOD PRODUCTION AND DISTRIBUTION ADMINISTRATION. Livestock and
 meats: Restrictions and inventories. Fed. Register 8(69): 4499-
 4500. Apr. 8, 1943. 169 F31
 Food Distribution Order 48.

PACKING AND PACKAGING

- MEAT boxes important items in war container program for 1943. Wooden
 Box and Crate 5(2): 10-11. Apr. 1943. 99.82 W857
 Reviews specifications and gives in tabular form estimated monthly
 requirements for meat boxes.
- WRIGHT, VAL. Performance of nailed and wirebound wooden cases. Mod.
 Packaging 16(8): 176, 178, 210. Apr. 1943. 309.8 M72
 Results of tests conducted by the American Meat Institute.

PRICES AND PRICE CONTROL

- BEFNETT, K. R. Prices for hogs of different weights. N. Y. Agr. Col.
 (Cornell) Farm Econ., no. 134, pp. 3402-3404. Feb. 1943. 280.8 C812
- CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 232 respecting maximum
 retail prices for cuts of beef in the Toronto and Winnipeg areas.
 6 pp. Ottawa, Feb. 18, 1943. (Canadian war orders and regulations)
 284.39 C1670
 A schedule is given showing maximum retail selling prices for author-
 ized cuts of beef.
- CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 247 respecting pork
 products. 18 pp. Ottawa, Mar. 19, 1943. (Canadian war orders and
 regulations) 284.39 C1670
 Concerns maximum price for sales at wholesale, at retail and between
 processors for further processing. Schedules of maximum wholesale
 prices for pork products are given for the various zones in Canada
 and the products are defined.
- MISNER, E. G. Dairy economics; collecting cattle prices. Holstein-
 Friesian World 40(8): 514-515, 526. Apr. 10, 1943. 43.8 H742
 Stresses the need for statistics of cattle sold privately as well as
 public auctions, and suggests a plan by which such statistics could
 be obtained.
- MOLLIN, F. E. The proposed ceilings on livestock prices. Amer. Cattle
 Prod. 24(11): 7-8. Apr. 1943. 49 P94
- U. S. OFFICE OF PRICE ADMINISTRATION. Beef and veal carcasses and whole-
 sale cuts. Fed. Register 8(72): 4786. Apr. 13, 1943. 169 F31
 Revised Maximum Price Regulation 169, Amendment 5.
 Revised Maximum Price Regulation 169, Amendment 7 in Fed. Register
 8(77): 5170. Apr. 20, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Certain beef and beef products
 purchased by certain federal agencies. Fed. Register 8(64): 4136.
 Apr. 1, 1943. 169 F31
 Maximum Price Regulation 156, Amendment 4.

- U. S. OFFICE OF PRICE ADMINISTRATION. Certain sausage products for war procurement agencies. Fed. Register 8(70): 4640. Apr. 9, 1943. 169 F31
Maximum Price Regulation 286, Amendment 2.
- U. S. OFFICE OF PRICE ADMINISTRATION. Dressed hogs and wholesale pork cuts. Fed. Register 8(72): 4785-4786. Apr. 10, 1943. 169 F31
Revised Maximum Price Regulation 148, Amendment 3.
- U. S. OFFICE OF PRICE ADMINISTRATION. Fresh, cured and canned meat and fish: Beef and veal carcasses and wholesale cuts. Fed. Register 8(64): 4097-4118. Apr. 1, 1943. 169 F31
Revised Maximum Price Regulation 169 as amended Mar. 30, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Horsemeat. Fed. Register 8(75): 4918-4920. Apr. 16, 1943. 169 F31
Maximum Price Regulation 367.
Maximum Price Regulation 367, Amendment 1 in Fed. Register 8(80): 5341. Apr. 23, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Lamb and mutton carcasses and cuts at wholesale and retail. Fed. Register 8(72): 4786-4788. Apr. 13, 1943. 169 F31
Revised Maximum Price Regulation 239, Amendments 2 and 3.
Revised Maximum Price Regulation 239, Amendment 3, correction in Fed. Register 8(81): 5407. Apr. 24, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Retail ceiling prices for beef, lamb and mutton cuts. Fed. Register 8(68): 4423-4474. Apr. 7, 1943. 169 F31
Maximum Price Regulation 355.
Maximum Price Regulation 355, Amendment 1 in Fed. Register 8(75): 4922. Apr. 16, 1943.
- U. S. OFFICE OF PRICE ADMINISTRATION. Retail ceiling prices for pork cuts. Fed. Register 8(79): 5317. Apr. 22, 1943. 169 F31
Maximum Price Regulation 336, Amendment 2.

QUALITY

HALLMAN, G. V. The relation between the external appearance of canned meats and soundness of the product. Food in Canada 2(2): 19-21. Feb. 1942. 389.8 F7323

Lecture given at Canned Meats Symposium at the National Canners' Association convention in Chicago, Jan. 29th.

RATIONING AND CONTROL

BUTCHERS' ADVOCATE. Rationing has cut sales 20 to 50 per cent. Butchers' Advocate 113(16): 11-12. Apr. 21, 1943. 286.85 B97

Results of survey among meat retailers in Manhattan, the Bronx, and Brooklyn districts of New York City.

HENDRICKSON, ROY F. The meat orders. 4 pp., processed. Washington, D. C., U. S. Food distribution administration, 1943. 1.944 A2H38

Broadcast...in the Department of Agriculture's portion of the National Farm and Home Hour, Mar. 10, 1943.

U. S. OFFICE OF PRICE ADMINISTRATION. Meats, fats, fish and cheeses. Fed. Register 8(64): 4137. Apr. 1, 1943. 169 F31

Ration Order 16, Amendment 3.

Ration Order 16, Amendment 4 in Fed. Register 8(67): 4350-4351. Apr. 6, 1943.

Ration Order 16, Amendment 6 in Fed. Register 8(68): 4423. Apr. 7, 1943.

Ration Order 16, Amendment 5 in Fed. Register 8(71): 4721. Apr. 10, 1943.

Ration Order 16, Amendment 7 in Fed. Register 8(72): 4784-4785. Apr. 13, 1943.

Ration Order 16, Amendment 1 to Supplement 1; Ration Order 16, Amendment 8, Ration Order 16, Amendment 9 in Fed. Register 8(74): 4892-4893. Apr. 15, 1943.

Ration Order 16, Amendment 10 in Fed. Register 8(76): 4967. Apr. 17, 1943.

Ration Order 16, Amendment 12 in Fed. Register 8(79): 5318-5319. Apr. 22, 1943.

Ration Order 16, Amendment 2 to Supplement 1 in Fed. Register 8(81): 5408. Apr. 24, 1943.

U. S. OFFICE OF PRICE ADMINISTRATION. Rationing of food and food products: Meat. Fed. Register 8(64): 4138. Apr. 1, 1943. 169 F31

Restriction Order 1, Amendment 19.

REFRIGERATION

LACEY, JAMES J., HAYES, JOHN B., and BUSLAFF, CHARLOTTE C. Fast freezing meats and poultry. Wis. Agr. Col. Ext. Cir. 328, 8 pp. Madison, 1942. 275.29 W75C

SUPPLY

COHN, DAVID L. Lend-lease saved the bacon. Atlantic Monthly 171(4): 68-71. Apr. 1943. 110 At

A detailed accounting of what Lend-Lease has done for us as well as for the other United Nations.

Reprinted in the "World War Extra" edition of the April Atlantic.

MUNEZ MESA, DELIO. Alentadora iniciativa a la Comisión de defensa de la ganadería nacional. Rev. Ganadera [Habana] 2(10): 11-15. Oct. 1942. 49 R321

Discusses the situation of meat supply and demand in the United States which will make rationing necessary and points out what Cuba can do to supply a part of the shortage. Cuban cattle production, present and possible prices, possible exports, and a plan for the export of Cuban meats are discussed. Increased activity in the meat industry would result in increased employment in Cuba.

U. S. EXTENSION SERVICE. DIVISION OF FIELD STUDIES AND TRAINING. Report of pretesting survey on the meat sharing program. 6 pp., processed. [Washington, D. C., 1942] 1.913 F4R29

U. S. FOOD DISTRIBUTION ADMINISTRATION. Driven-in receipts of livestock, 1942. Compiled under the direction of Edna M. Jordan. 19 pp., processed. Washington, D. C., 1943. 1.9 Ec713Dr

Reports all livestock received at the markets other than by rail.

U. S. WAR PRODUCTION BOARD. FOODS REQUIREMENTS COMMITTEE. U. S. government campaign: Share the meat. 22 pp., processed. [Washington, D. C., 1943] 173.409 F73

"Gives the situation out of which the Share the Meat campaign evolved, and states the appeals to be made and general lines of fact to be given citizens whose cooperation will make or break the campaign."

MOLASSES

- U. S. OFFICE OF PRICE ADMINISTRATION. Transportation of molasses. Fed. Register 8(64): 4139. Apr. 1, 1943. 169 F31
 Supplementary Regulation 14 to General Maximum Price Regulation, Amendment 146.

NUTS

- COLE, W. C. Storage and treatment of nuts for use in ice cream. [Summary.] 2 pp., processed. In Calif. Col. Agr. Dairy Indus. Div. Dairy Indus. Short Courses, 1942. 44.9 C125
 REDGROVE, H. STANLEY. Nuts: Edible value of certain English-grown varieties. Food 12(138): 63-64. Mar. 1943. 389.8 F738

OILS AND FATS

- ROBINSON, HERBERT E. The blend brings a new science to shortening. Food in Canada 2(2): 9-12. Feb. 1942. 389.8 F7323
 Discusses the results of research on the blending of vegetable and animal fats.
- U. S. BUREAU OF AGRICULTURAL ECONOMICS. Comparative yields of oil and meal per harvested acre from principal oil crops, by States. U. S. Bur. Agr. Econ. Fats and Oils Situation, no. 73, pp. 10-20, processed. Mar. 1943. 1.9 Ec752F
 Information and statistics for recent years, with averages for 1938-42.
- U. S. BUREAU OF AGRICULTURAL ECONOMICS. Utilization of fats and oils by classes of products, 1931-42. U. S. Bur. Agr. Econ. Fats and Oils Situation, no. 74, pp. 9-22, processed. Apr. 1943. 1.9 Ec752F
 Information and statistics on the utilization of fats and oils in manufacturing, showing the kinds and amounts of manufactured products produced.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Fats and oils: Cocoanut, babassu and palm kernel oils set aside. Fed. Register 8(66): 4229-4230. Apr. 3, 1943. 169 F31
 Food Distribution Order 46.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Fats and oils: Restrictions on use. Fed. Register 8(65): 4147-4150. Apr. 2, 1943. 169 F31
 Food Distribution Order 42.
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Fats and oils: Restrictions on use, processing, sale, and delivery of cocoanut, babassu, palm kernel, and other high lauric acid oils. Fed. Register 8(65): 4150-4151. Apr. 2, 1943. 169 F31
 Food Distribution Order 43.
- U. S. OFFICE OF PRICE ADMINISTRATION. Fats and oils. Fed. Register 8(67): 4335. Apr. 6, 1943. 169 F31
 Revised Price Schedule 53, Amendment 26.
 Revised Price Schedule 53, Amendments 27 and 28 in Fed. Register 8(67): 4348-4349. Apr. 6, 1943.

Revised Price Schedule 53, Amendment 29 in Fed. Register 8(69): 4514. Apr. 8, 1943.

Revised Price Schedule 53, Amendment 30 in Fed. Register 8(78): 5267. Apr. 21, 1943.

Revised Price Schedule 53, Amendment 31 in Fed. Register 8(84): 5589. Apr. 29, 1943.

UTILISATION of by-products in the meat industry. Part 3: Fats. Food 12(138): 79-80. Mar. 1943. 389.8 F738

YOUNG, SVEN. Short studies on fats and oils used in food manufacture. Food in Canada 2(4): 18-19; (5): 26; (7): 22-24. Apr., May, July 1942. 389.8 F7323

Part 1, Lard; Part 2, Oleo oil; Part 3, Butter and margarine.

PEANUTS

JESTER, W. B. Peanut butter, the Cinderella food faces the facts of life. Canner 96(20): 24. Apr. 17, 1943. 286.83 C16

POULTRY AND EGGS

DISTRIBUTION AND MARKETING

VAN WAGENEN, ALFRED. The egg marketing cooperatives in New York state. N. Y. Agr. Col. (Cornell) Farm Econ., no. 134, pp. 3410-3412. Feb. 1943. 280.8 C812

GRADING AND STANDARDIZATION

- U. S. AGRICULTURAL MARKETING ADMINISTRATION. Tentative U. S. standards and weight classes for consumer grades for shell eggs. 2 pp., processed. Washington, D. C., 1942. 1.942 D32Eg3T
- U. S. DEPT. OF AGRICULTURE. OFFICE OF THE SECRETARY. United States standards for quality for individual shell eggs. 6 pp., processed. Washington, D. C., 1943. 1.91 A2Un3
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Amendment to tentative U. S. standards for classes and grades for dressed turkeys, dressed chickens and dressed ducks, geese, guineas and squabs. 1 p., processed. Washington, D. C., 1943. 1.9422 Po32D85
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Tentative U. S. standards for classes and grades for dressed chickens. 11 pp., processed. Washington, D. C., 1943. 1.9422 D32C43
- U. S. FOOD DISTRIBUTION ADMINISTRATION. Tentative U. S. standards for procurement grades for shell eggs. 2 pp., processed. Washington, D. C., 1943. 1.9422 D32Eg3

PACKING AND PACKAGING

NATIONAL ASSOCIATION OF REFRIGERATED WAREHOUSES. COMMITTEE ON PLANT OPERATION. Report on fibre egg cases. Ice and Refrig. 104(4): 218. Apr. 1943. 295.8 Ic2

Preliminary report of tests.

U. S. OFFICE OF PRICE ADMINISTRATION. Wooden containers: Used egg cases and used component parts. Fed. Register 8(65): 4189. Apr. 2, 1943. 169 F31

Maximum Price Regulation 117, Amendment 5.

PRICES AND PRICE CONTROL

CANADA. WARTIME PRICES AND TRADE BOARD. Order no. 248 respecting eggs.
1 p. Ottawa, Mar. 19, 1943. (Canadaian war orders and regulations)
284.39 C1670

The maximum price is given.

EGG CEILINGS established. Amer. Poultry Jour. 74(4): 26, 27, 28. Apr. 1943. 47.8 Am32

Contains egg price ceilings according to grade, size and standards in the two areas and the cities designated as basing points in the OPA order, effective Mar. 6, 1943. The order covers all egg products as well as shell eggs.

U. S. OFFICE OF PRICE ADMINISTRATION. Eggs and egg products. Fed. Register 8(80): 5342-5343. Apr. 23, 1943. 169 F31

Maximum Price Regulation 333, Amendment 4.

U. S. OFFICE OF PRICE ADMINISTRATION. Poultry. Fed. Register 8(81): 5408-5412. Apr. 24, 1943. 169 F31

Revised Maximum Price Regulation 269, Amendment 8.

PROCESSING

LENKE, MARK A. Eggs - breaking, freezing and drying. Food in Canada 2(7): 9-13. July 1942. 389.8 F7323

Describes processes used in the Winnipeg plant of the Joe Lowe Corporation.

LORENZ, F. W. Home egg preservation. Calif. Cult. 90(8): 212-213. Apr. 17, 1943. 6 C12

QUALITY

BONNIER, GERT. Variations in egg weight. K. Lantbruksakad. Tidskr. 81(5): 337-357. 1942. References. 104 Sw3

"The first part of the present studies [sic] treats of the influence arising from the laying intensity and the second part treats of the influence of age. In the third part certain correlations of relationship are studied. The statistical analysis is made according to R. A. Fisher's methods."

REFRIGERATION

WATKINS, J. E. Points in blast freezing of poultry and other shrinkable meat products. Part 2. Natl. Provisioner 108(14): 18, 20-22.

Apr. 3, 1943. 286.85 N21

Discusses cost of operation.

SALT

U. S. OFFICE OF PRICE ADMINISTRATION. Salt. Fed. Register 8(70): 4645-4646. Apr. 9, 1943. 169 F31

Supplementary Regulation 14, to General Maximum Price Regulation, Amendment 155.

SOYBEANS

BROEG, W. E. Boosting bread nutrition with soy bean flour. Bakers' Helper 79(985): 32-33, 37. Apr. 24, 1943. 389.8 B17

Gives analyses of soy flour and development of its use in bakery goods.

MARKLEY, KLARE S., and GOSS, WARREN H. The chemistry and technology of the soybean and its derived products. 2 v. Washington, D. C., Bureau of agricultural chemistry and engineering, 1942. 1.932 A2Ag8
Part 1, Chemical composition and properties of constituents and derived products; Part 2, Processing of soybeans and soybean products. PROTEIN value of soybeans, peanuts, and cottonseed. Nutr. Rev. 1(6): 178-180. Apr. 1943. 389.5 N953
Discusses flour made from these products.

SPICES

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